

THE NATIONAL
Provisioner

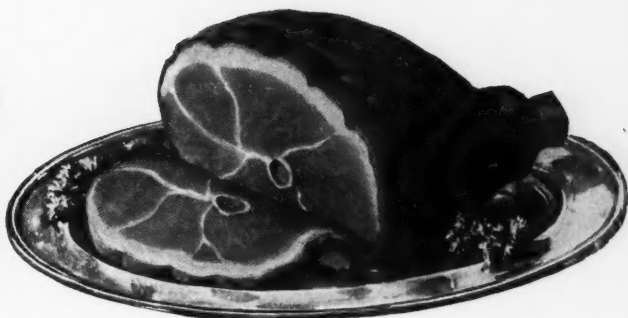
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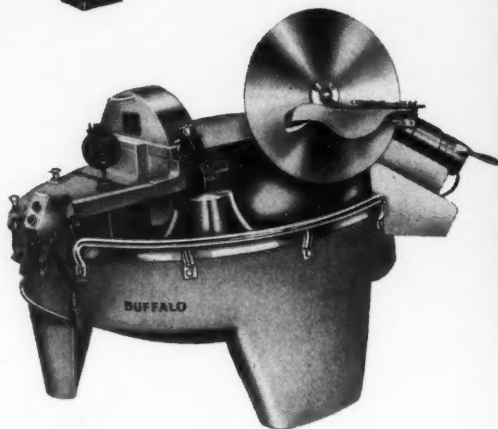
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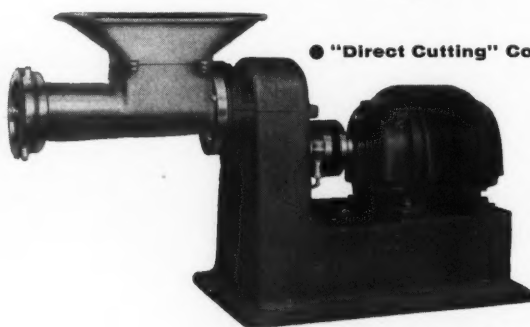
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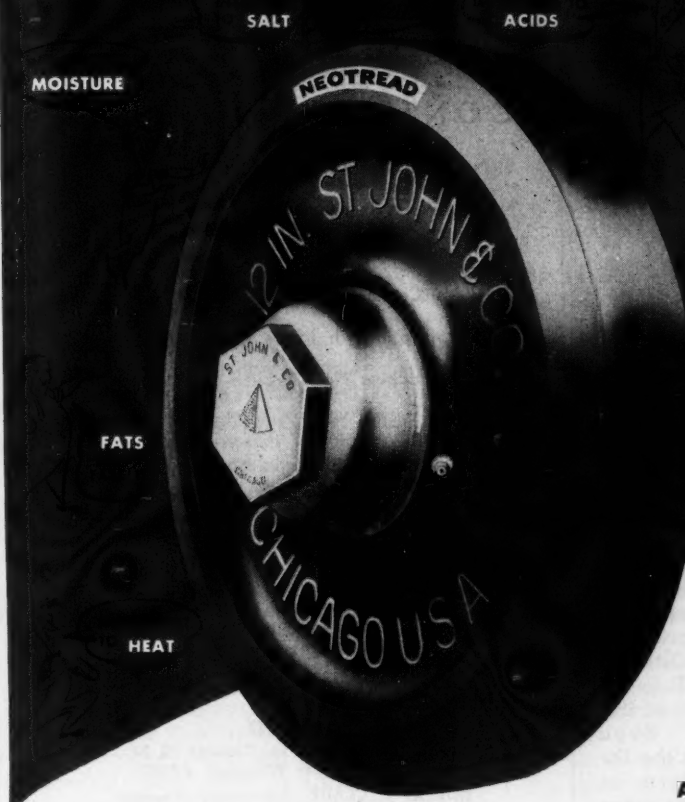


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THE NATIONAL Provisioner

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News and Views

THE NATIONAL PROVISIONER

VOL. 136 No. 5

FEBRUARY 2, 1957

Bitter Medicine

Once in a while it is the job of a responsible publication to place a dose of bitter medicine before its readers. Such an offering will be found on page 12 of this week's PROVISIONER.

In that article we present some of the views of government leaders, Congressmen, humane society officials and the president of the American Meat Institute on the way in which the situation with respect to "humane slaughter" legislation is developing.

We are not trying to scare anyone; at the same time we can offer no comfort to any packer who wants to hug the delusion that the status quo can be maintained indefinitely.

While we feel that some of the views reported in the article are in error, we cannot deny that they exist, that they are compelling in the eyes of many sincere people and that they may be compelling in their effect on Congress.

We believe that the passage of some kind of "humane slaughter" law is not too far off. We hope that the views of reasonable men will prevail and that the law will not invoke compulsion to adopt costly methods of questionable merit. We believe that the whole livestock and meat industry, the government agencies involved and the responsible humane interests deserve a chance to intensify their already considerable research in this field and to come up with answers which will satisfy both practical and humanitarian objectives.

We believe, however, that in order to get that saving opportunity, the whole meat industry—individual packers and groups—must demonstrate convincingly not only the willingness but also the *determination* to solve the problem to the satisfaction of the public as well as themselves.

The parallel between 1905-06 and 1956-57 is far too close for comfort.

Armour's Denver operations are being transferred, effective February 4, to the former plant of K. & B. Packing Co. at 4800 Washington st. in that city. Armour and Company announced this week that it has leased the K. & B. plant and would close the "old and obsolete" Armour plant in the Denver Union Stockyards on February 1. Some of the Armour buildings have been there since 1891 and the plant is "too costly to operate," the company explained. Armour has not decided what to do with its old plant. Most of the Armour employees will be transferred to the leased facilities. B. O. Thomas will continue as Armour's general manager. Sam S. Sigman of K. & B. also will become identified with Armour for a time in an advisory capacity. Armour slaughters cattle, sheep and calves at Denver and serves many states in the Rocky Mountain region.

The NIMPA Board of directors has voted to oppose the petitions of Armour and Company, Swift & Company and The Cudahy Packing Co. for modification of the 1920 packer consent decree "to the extent that such modification may be shown to operate to the injury of any member" of the association. The petitioners seek relaxation of certain decree provisions that prohibit them from handling many non-meat items and engaging in retail trade. The NIMPA position was taken late last week at a board meeting which preceded the regional meeting of the Central division in Indianapolis. Highlights of the Indianapolis gathering are reported on page 13.

What May be a "fifth ace" has been pulled by the city council of Houston, Tex., in an attempt to stymie the growth of the one local industry the council apparently doesn't want to get any bigger. A zoning ordinance banning the construction of new slaughterhouses or additions to existing plants within the city was passed by the council last week as an "emergency measure," without a hearing. The action came after the city had lost for the third time in court as defendant in a packer's suit to compel it to issue a building permit. Houston packers view the new ordinance as discriminatory, confiscatory and violative of due process. They say they'll fight it out in court if the city council won't listen to reason. (See page 20 for details.)

An Enthusiastic group of several hundred packers and guests attended the third annual meeting of the North Carolina Meat Packers Association at Raleigh. Peak attendance was at the evening banquet, which attracted an over-flow crowd of more than 300. L. Y. Ballentine, state commissioner of agriculture, was an honored guest and speaker at the banquet. Earlier, 175 men attended a program on salesmanship, conducted by Fred Sharpe, NIMPA director of sales training. Hawkins Bradley, Jesse Jones Sausage Co., Raleigh, was elected president of the association for 1957, succeeding V. H. Bode, Carolina Packers, Inc., Smithfield. Lorenz Neuhoof, III, Frosty Morn Meats, Inc., Kinston, was re-elected secretary, and A. B. Brady, Chadbourn Packing Co., Chadbourn, was renamed treasurer.

The 17th State association of meat packers, most of which have been organized within the past three years, is in the process of formation in Kentucky. About 30 representatives of Kentucky packing companies met at the Kentucky Hotel in Louisville this week and agreed unanimously to form a state organization. The group appointed a committee to draft by-laws and present them for ratification at a subsequent meeting. Chairman of the committee is T. H. Broecker, chairman of the board, Louisville Provision Co., Louisville. Immediate need for such an association to represent the industry was pointed up by a move on the part of the Kentucky Department of Health to modify and revise laws pertaining to meat packing operations.

Urge Positive Attitude on "Humane Slaughter" Law

*Provisioner Finds
Informed Believe
Some Legislation
is Not Far Away*

ASSUMPTION of a positive attitude favoring realistic "humane slaughter" legislation, and recognition that a growing and effective body of public opinion insists that present packinghouse practices be changed, appear to be the wisest course for the meat industry. *THE NATIONAL PROVISIONER* was told last week by Assistant Secretary of Agriculture E. L. Peterson.

In a discussion of "humane slaughter" bills which have been or will be introduced in the new Congress (HR 176, etc.), the assistant secretary expressed the Department's concern over the effect that some proposals might have on the economic welfare of livestock producers and packers. At the same time he warned that slaughterers should not repeat their mistake of the early 1900's in underestimating the power of the public to influence the direction that Congress might take.

Because packers, humanitarians, scientists and others cannot yet agree on the practical acceptability, or even the "humane" quality of various slaughtering techniques, Peterson suggested that the most reasonable legislation for the present might call for the establishment of a study group of representatives of producers, packers, humane interests, marketing agencies and others to work on "methods." Such a group would have a mandate to develop and designate to the Secretary of Agriculture, within a given period, methods of handling livestock from farm to meat plant, and techniques of slaughter, which would be both practical and acceptable as humane.

The research required under such a program, Peterson pointed out, might well qualify for financial aid from the federal government.

Active support of such a legislative proposal, according to Assistant Secretary Peterson, would be a much happier choice for the meat industry than to take a negative or indifferent attitude toward the question. Peterson commented that the latter course might result in legislation which would impose impractical "mechanical, electrical, chemical or other

WESLEY HARDENBERGH, president of the American Meat Institute, made the following comment this week on the industry's effort to improve slaughter methods:

"The American Meat Institute appreciates and respects the earnest desire and the sincere motives of those who are active in the humane movement in urging improved methods of slaughter which may be considered more humane. Last summer in a statement issued jointly with the American Humane Association we said: 'The American Meat Institute is fully aware of their responsibility to develop improved methods of slaughtering promptly and intend to continue to proceed aggressively and conscientiously to find an answer to the problem.'

"Over a period of many years an Institute committee comprised of industry members has conscientiously investigated and tested new methods of slaughtering that have been proposed. Currently, the committee of the Institute has been actively engaged in plant testing a new instrument for stunning cattle. Some mechanical difficulties have developed which have delayed a broad application of this instrument; but we are informed by the operating people in the industry and the manufacturer that the difficulties are being overcome. Nevertheless, the new instrument has been in use in regular operation for several months in a number of packing plants—some of which are very large units. The American Meat Institute intends to continue its diligent efforts toward the development of equipment and methods of dispatching livestock which will meet practicable criteria of more humane methods of slaughter. We are hopeful that success will soon reward our efforts and that application may be made industry-wide without undue delay."

means" of livestock slaughter within a short time.

CONGRESS: Among Congressional observers the *PROVISIONER* found a belief that enactment of some sort of "humane slaughter" law is almost inevitable, and the volume of mail on the question was cited as providing an irresistible argument in favor of its passage.

One proponent of the bill introduced in the last Congress said:

"There is much more interest in the legislation among Senators and Representatives. Several Congressmen who were disinterested in the proposal last year have already said that 'something should be done about it,' and some have reported that they carried out their own packinghouse investigations between sessions."

Another observer commented that "this is a public relations parade that the meat packing industry should be leading instead of following. I realize that industry operating people are unable to accept some of the ideas proposed, but I believe that meat

packers should demonstrate an active willingness to change and then work out an immediate program to develop effective and practical methods. Don't let the public get impatient."

HUMANE GROUPS: Rutherford T. Phillips, executive director of the American Humane Association told the magazine:

"Information coming to the American Humane Association indicates that an amazing tide of agreement has swept through the livestock industry, members of Congress, individual meat packers, the American public and press favoring humane slaughter of food animals. In the past year, several packers have adopted humane methods for slaughtering one or more species of livestock and many others are testing new methods preparatory to adopting them for their regular use.

"The American Humane Association, which sponsored the first humane slaughter bill, will continue to

[Continued on page 21]

NIMPA Central Division Cites Need for



NIMPA EXECUTIVES surrounding Joseph Cohn, center, are John Killick, Alan Braun, Chris Finkbeiner and Wilbur La Roe, counsel.

- UNIFORM INSPECTION LAWS
- PLANT-WIDE ACCOUNTING
- CONTRACT PREPLANNING

LET'S exchange data and opinions" was the theme that characterized the meeting held by the central division of the National Independent Meat Packers Association at Indianapolis last week. Discussions revealed that 1) a personnel manager saved a company \$4,000 last year; 2) no state meat inspection law can be more stringent than the federal law; 3) sliced bacon costs vary from \$2.10 to \$9.88 per cwt., and 4) the meat industry must be prepared to counter pressure from humane groups by a good public relations job.

Specialists reviewed current trends in inspection laws, accounting and industrial relations practices.

Joseph Cohn, counsel for the Meat Trade Institute, Inc., New York, N. Y., gave his interpretation of the recent New York State Supreme court decision in the case of the Kansas Packing Co., Inc. The packer who was engaged in interstate and intrastate trade in corned beef, sought relief from a New York City regulation which limited the amount of pickle added to 10 per cent as against the federal maximum of 20 per cent. The court ruled in favor of the packer insofar as interstate business was concerned. The effect of the decision, Cohn said, is that no local law can exceed the federal inspection law.

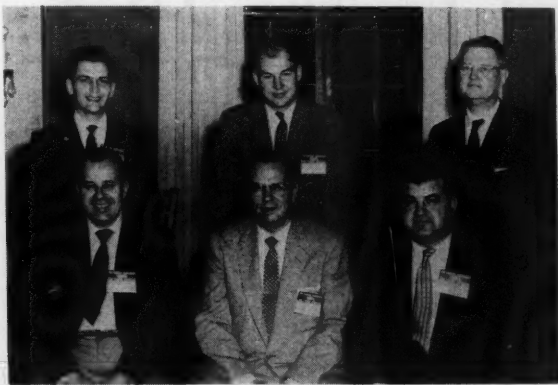
Wilbur La Roe, jr., NIMPA counsel, commented that final interpretation would have to await a U. S. Supreme Court decision. He pointed that the Supreme Court might not reject an ordinance that conformed to the general purpose and spirit of federal legislation, but went beyond it in regulatory standards. He stated the belief that if a particular community wanted greater protection for its citizens, the federal courts would not invalidate such legislation. However, until a decision actually is made, Cohn's interpretation is correct, La Roe stated.

Cohn described some conflicts that exist when there is no comprehensive statewide inspection law. In New York, the city of New York and five counties have county wide inspection; 24 cities and 14 villages in 24 counties have separate inspection laws, and 32 counties containing 11 per cent of the state's population have no inspection requirements. Furthermore, Syracuse and Binghamton also have city inspection. The situation is complicated by the fact that two-thirds of the meat processed in New York city is handled under local health department inspection. This represents 70 per cent of the processed meat sold in New York state. Slaughter within New York city is federally

[Continued on page 22]



LOOKING OVER up-to-date accounting manual now in wide use by members of NIMPA are panelists Joseph Scram, Seitz Packing Co., Inc., St. Joseph, Mo.; John Stephens, Arbogast & Bastian, Inc., Allentown, Pa.; Cletus Eisen, E. Kahn's Sons Co., Cincinnati, Ohio, and E. R. Ganter, Heil Packing Co., St. Louis, Mo.

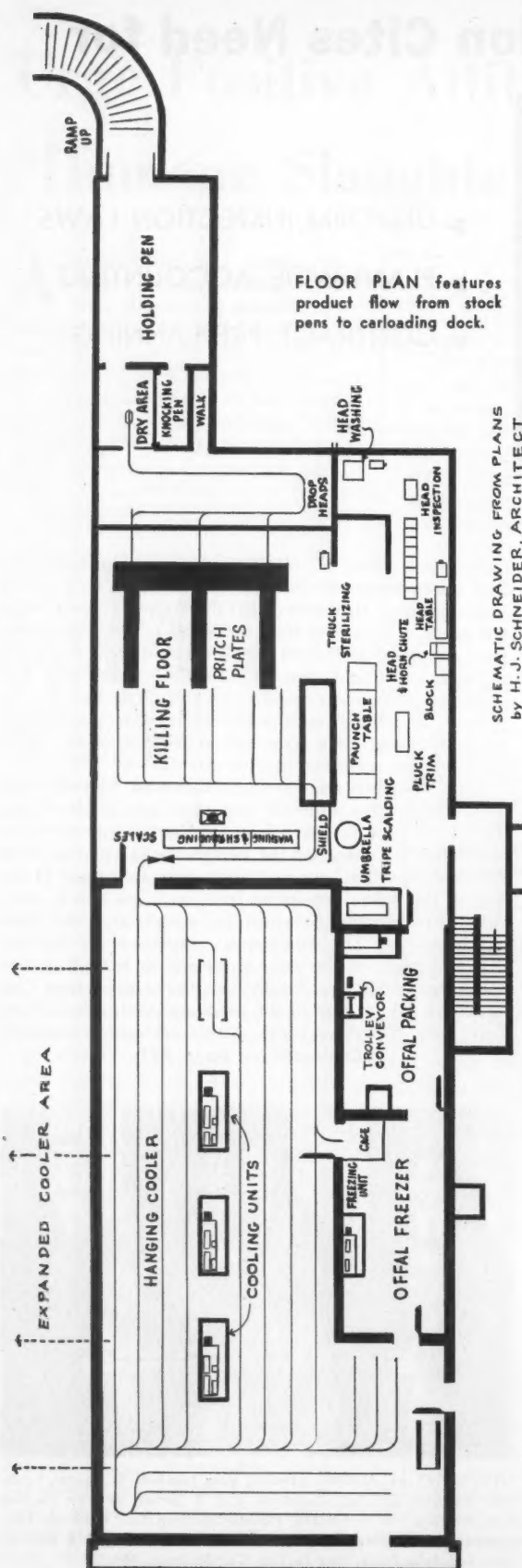


INDUSTRIAL RELATIONS panelists were (seated) E. Koncel, Louisville Provision Co., Inc., Louisville, Ky.; R. Unwin, Reliable Packing Co., Chicago; D. J. Twedell, Houston Packing Co., Houston, Tex.; (standing) John Mohay, NIMPA; J. Burdette, Arbogast & Bastian, Inc., and John Faust, Heil Packing Co., St. Louis, Mo.

A Dream Takes Shape

Plant Embodies Ideal 2

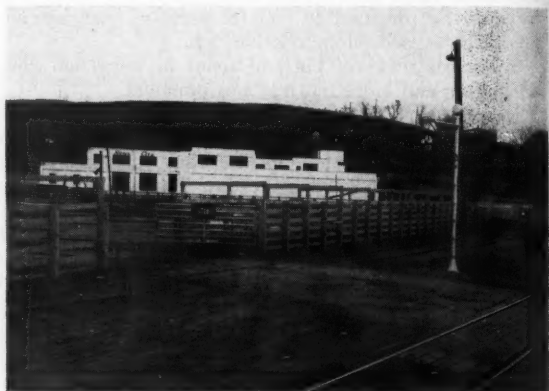
FLOOR PLAN features product flow from stock pens to carloading dock.



SCHEMATIC DRAWING FROM PLANS
by H. J. SCHNEIDER, ARCHITECT

STARTING from a rough plant layout on butcher paper and the incorporation of the firm in March, 1954, the Sioux City Dressed Beef Co. of Sioux City, Ia., began shipping carcass beef from its modern three-bed packinghouse only six months later and by early 1956 had added another 21,000 sq. ft. to the floor area of the structure.

The organization has been led in its forward surge by Lloyd Needham, executive vice president and general manager. A 25-year industry veteran, Needham began working as a laborer on the beef killing floor and moved steadily upward acquiring experience in slaughtering, buying and selling. As organizer of the new company, which drew its support from Sioux City business men, he had definite ideas on plant layout and facilities. His rough layout was translated into construction detail by architect Henry J. Schneider and St. John & Company,



REAR VIEW OF plant (top) shows stock pens and private bridge connecting with the terminal market. Side view (bottom) illustrates manner in which cars are iced. Tower, in background, is used to store about 50,000 lbs. of ice in the form of briquettes.



25-Year Veteran

Chicago, the principal supplier of equipment for the plant.

Based on his experience, Needham proposed a plant with a forward flow pattern, provision for close supervision of the killing operations, efficient shipping arrangements and many production refinements.

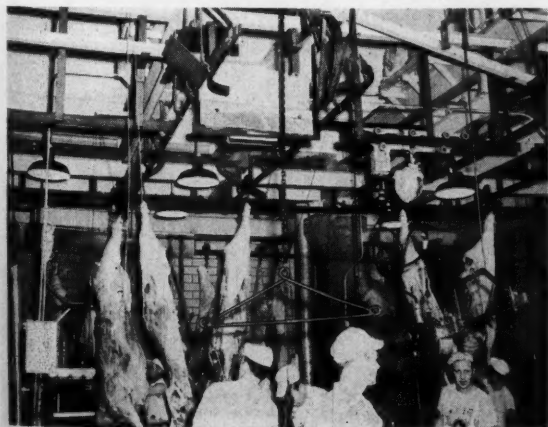
Dressing and chilling facilities are located on the first floor with power and engine rooms, hide cellar, laundry and dry storage in the basement and offices, car ice manufacturing and employee comfort facilities on the second. The car icing and employee quarters were part of the 1956 plant addition.

The plant is separated from one end of the Sioux City stockyards by the Floyd River. While there are bridges across the river, they are at the other end of the stockyard area and, consequently, the plant would have had to truck cattle from the yards since they could not be driven along the public highway in front of the packing-house. As a long range economy measure the company built its own cattle bridge across the river and the animals are driven from the yards to the holding pens at the rear of the plant. The bridge also supports the rail track that connects the firm's spur with the carrier's switch line.

Cattle holding pens are constructed with solid timbers and concrete floors and are designed to minimize bruising, states Needham. All the cross boards are bolted to the supporting posts with the bolt head on the inside and flush with the boards. While bolts are more expensive than nails, their use will prevent inadvertent bruising of the cattle and a bruise-free surface can be maintained with periodic tightening. Over his long experience Needham has noted that inattention to details such as pen construction can cost a company a considerable amount of money.

The knocking pen was developed by Needham to

SPREADER BAR guide, saw trolley and saw positioning hook used on the killing floor were all designed by company management.



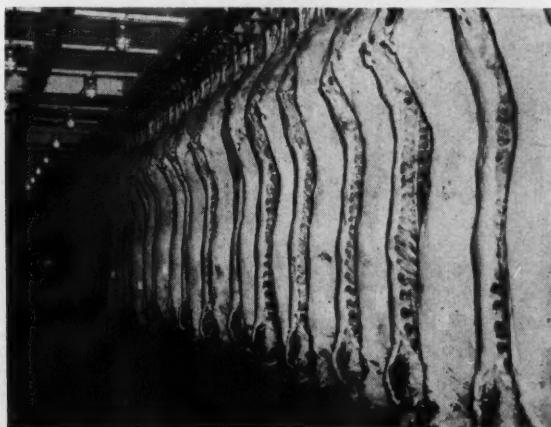
LUGGERS MOVE beef from refrigerated assembly area to pre-chilled reefer car through openings which adjoin the car siding.

meet the plant's requirements. More than half of the firm's volume is kosher killed and it was necessary to install efficient kosher slaughter facilities. Plant maintenance personnel equipped the knocking pen with a forward tilting floor and mounted short legs on the gate. Both gate and floor are lifted with portable hoists. When animals intended for kosher slaughter are driven into the pen, the floor is tilted upward, causing the animal to lose balance and slide down to the floor. The opening at the bottom of the gate permits only the feet to protrude. The shackle is placed on the protruding feet and, as the gate is lifted, the animal is hoisted to the bleeding rail.

The bleed rail is directed toward the head dropping section, which is adjacent to the head workup and inspection area. The layout is of such a nature that there is a minimum distance separating these two related operations. Viscera workup facilities also are placed along this side of the dressing floor. The truck sterilization section containing the condemned chute is partitioned within this area.

Viscera trucks, after inspection, must pass the sterili-

PLANKING ABOVE carcass rails forms air-pressure chamber which assures an even flow of refrigerated air over beef carcasses.





WORKERS SALT down hides in the company's large curing cellar.

zation area to unload. Once again, centralized location saves on distance. In head workup, the head moves progressively forward from washing to head and horn chute.

Hides are chuted from the killing floor directly to the cellar and are fleshed and inspected immediately. A record is kept of the cuts and scores and the information is passed on to the killing foreman. Heads, horns, condemned material, etc., drop into a local renderer's trucks which are parked underneath the proper chutes.

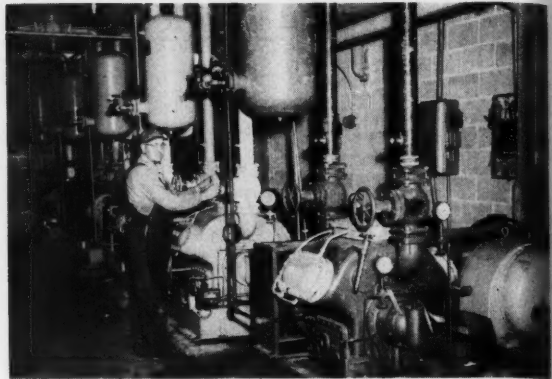
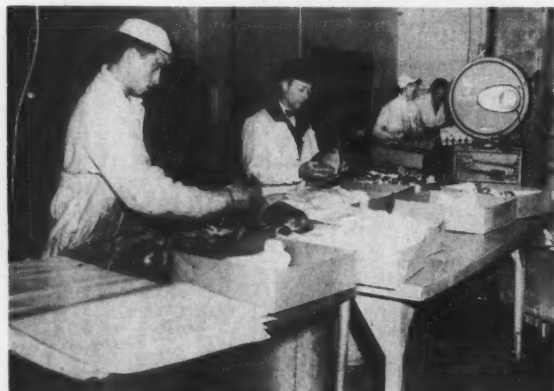
The bled and deheaded animal is dropped onto one of three pritching areas. At each of the plates a rubber mat is placed where the shackle will fall. It has been Needham's experience that one of the surest ways to pit a concrete floor is to strike it with the shackle. It is also one of the surest ways to damage the wheel.

From the floor the carcass is pulled to the half and full hoist positions in the conventional manner.

Here, however, Needham added refinements. The activating cables on the hoist are equipped with a circular and square ring—one for moving up and one for moving down. The butcher always moves the carcass in the direction he intends and does not lose time by false movements as is the case when the cables are unmarked.

When the carcass is moved to the full hoist another of Needham's aids helps to place it in position on the rail. A counterweighted crescent guide bar is situated at the point where the spreader bar is to be aligned with the rail, and located between the two rails. As the spreader bar moves up it strikes the guide bar which prevents it from swinging off center and away from the

HARRIS JOHNSON (in hat) checks trim on boneless cuts on cow boning line prior to boxing for delivery to sausage firms.



ED MATZ, assistant engineer, reads the refrigeration pressures.

rails. The guide bar keeps the spreader bar in position so that the trolley wheels are aligned with the rails. (See photo on page 15.)

The spreader bar and attached trolley are kept clear of the floor by means of a counterweighted wire. The counterweight which is only heavy enough to hold the wire taut, also acts as the head against a fixed loop opening that limits the travel of the spreader bar. This spreader suspension technique eliminates the risk of carcass soiling and keeps the spreader bars out of the way of the butchers.

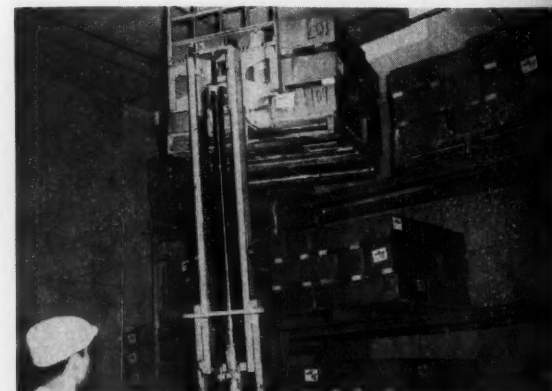
The dressing floor has an extra high ceiling that provides natural light and an area for dissipating moisture. All hoists and electric motors employed in the dressing room are mounted on overhead steel beams where they can be serviced quickly and easily.

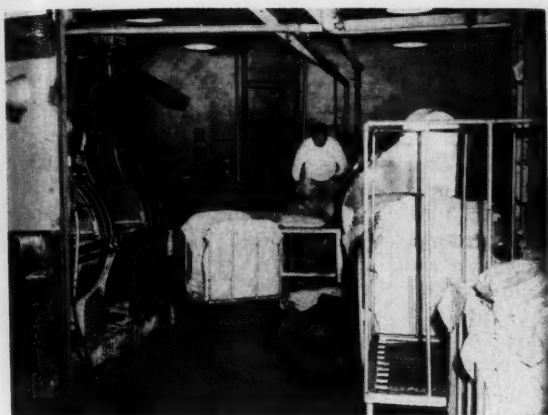
All hoists are high-speed St. John units. While this may seem a minor thing, Needham says it is the cumulative effect of attention to details which substantially increases overall productivity of the firm's operations. Inasmuch as about 14 head are handled per hour per bed, and there are five butchers per bed, fractional time savings in carcass handling at the beds yield a worthwhile efficiency gain, he states.

The firm has two B & D saws for splitting the carcasses. These are mounted, with their balancer, on a trolley bar that straddles the carcass rail opening. By this device the saw can be moved across the opening as the bar's length is sufficient to cover the gap and rest on the next section of the supporting rail.

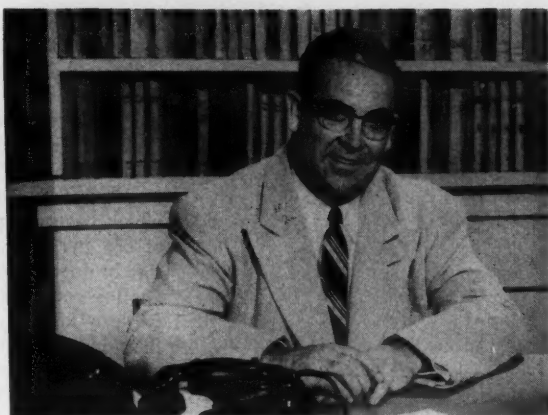
The saw blades also have ceiling-suspended retainer hooks. When the saw is not being used it is moved into

INDUSTRIAL LIFT truck stacks palletized loads in sharp freezer. Racking holds boxed specialty items which accumulate slowly.





SHROUDS AND WORK clothes are washed in compact laundry.



LLOYD NEEDHAM relaxes in office which overlooks killing floor.

a specific location and the blade frame is placed on the hook. This eliminates the danger of accidental damage to the saw by a sudden lowering to the floor and also removes it from the butcher's normal work path. It is another example of the small production aids worked into the plant by Needham.

Carcasses then pass the washing and shrouding platforms, the scale rail and move into the hot carcass chill cooler.

The viscera are lifted to the paunch table with a portable hoist. The inedible parts are separated and slide via chute into a renderer's truck. Offal items are worked up and placed on suitable trucks for movement to the offal packing room. Various work stations, such as the paunch flushing bin and the paunch umbrella, that use water intermittently, are equipped with gate-type quick shutoff valves. They are opened and closed quickly and conserve water.

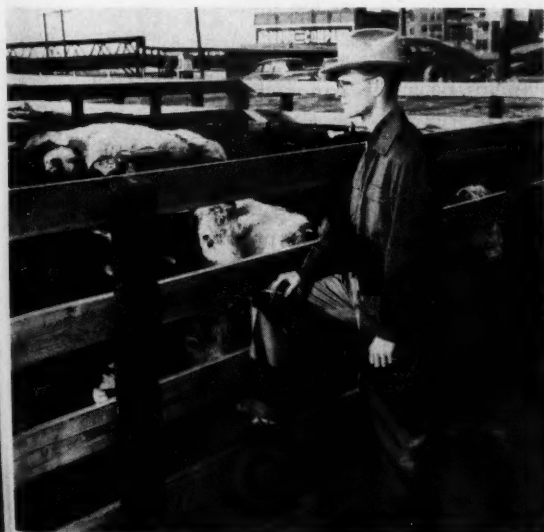
Another unusual feature of the dressing department is its year 'round air conditioning. In the spring of 1956, 67 tons of air conditioning was installed on the killing floor for the comfort of the employees. This refrigerating capacity held the temperature in the department at 78° F., even when the outdoor temperature reached a record

high of 105° F. last summer. The butcher workers perform efficiently since they are not plagued with heat and humidity. The quality of workmanship also remains high.

All the refinements incorporated into the plant have given it a high productivity potential. The original plant had a weekly capacity of 1,800 head and this was increased to 5,000 with the completion of the 1956 additions. Construction now in progress will add two floors of 72 ft. x 88 ft. to increase capacity to 6,000 head per week and raise cow-boning capacity from 300 to 500 head per day. The total cost of the 1957 addition will be approximately \$200,000.

Various offal items are packed and then moved into the -20° F. freezer which has a capacity of 300,000 lbs. Product is loaded on skids and these are stacked in the freezer with a Yale industrial lift truck. Each layer of fibreboard boxes is separated with a rack that permits greater air-to-box exposure and aids in the pulldown. For some of the odd lot items, such as hearts or livers that are accumulated slowly, the firm uses metal racks along one wall of the freezer. The racks permit orderly storage of these items that might otherwise be buried by more rapidly accumulating boned meats. They also conserve on freezer space as there are no odd lots occupy-

ROBERT NEEDHAM, one of the company's ten cattle buyers, looks over daily quota of cattle purchased especially for kosher kill.



RABBI DAVID GUREWITZ, inspects viscera from kosher killed animals before affixing rabbinical markings to approved product.





JIM NEEDHAM and Jerry Kozney examine rib eye in beef quarters being assembled for shipment to the company's customers.

ing the whole cube of the room.

The main holding cooler (60 x 108 ft.) is divided into three general sections: hot carcass chilling, carcass holding and loading. Chilled air from three 25-ton Vilter units in the center of the room exhausts into a plenum formed by 1 x 4 in. wood planks spaced ½ in. apart. There is a positive pressure within the plenum and the air escapes downward over the cooler area. This technique of air distribution has the advantage of removing vapor rapidly and also eliminates cross currents of warm air that might move from the hot carcass to the holding section. There is a complete air change in the cooler every 1.6 minutes and the temperature is held at 30° F. with the aid of Hubbel back pressure regulators.

Three rails paralleling the wall that faces the firm's two railroad spurs run at right angles to the main rail layout in the cooler. When carcasses are made ready for shipment, they are brought from the holding section, weighed and moved onto one of three rails. One rail is generally reserved for grading operations, one for storing the meat and the outside rail for assembling the meat in carlots.

The plant has four car loading stations and one truck station. In loading a railroad car, the Jamison refrigerator door is pushed to one side, a drawbridge plate is placed in position, as is an insulated curtain tunnel that encloses the opening between the building wall and the car. With this arrangement a minimum of time is required to load a car since the meat is ready and assembled. Product is never exposed to outside temperatures thereby protecting its bloom and dryness. During warm weather the firm also adds dry ice in the car to protect the bloom.

Utilization of one general cooler for holding and hot carcass chilling materially reduced the cost of build-

ing the plant. Furthermore, since much of the meat is kosher product, with emphasis on fast movement into consumer channels, a conventional holding cooler would have been a needless luxury, says Needham.

The firm has acquired two Vilter ice briquette manufacturing units which have a capacity of 80,000 lbs. of ice per day. A conveyor carries the briquettes to a storage bin and another conveyor feeds the ice to the two-car loading stations. The facilities have reduced icing costs by about \$5 per car and permit the company to ice a car in approximately 4 min. Only one icing is required since the firm uses dry ice for the initial car chilling operation. Because heat is not admitted during the loading there is no need for topping.

An unusual feature of the second floor is the location of the private offices directly over the dressing floor. It is thus possible for Needham to watch floor operations from his private office. By using an intercom system he keeps in direct touch with departmental foremen. He believes that direct staff responsibility is essential for economical operations. An example of this policy can be found in the inventory control over supplies, such as fibreboard boxes. From experience Needham knows the quantity of boxes needed for a given volume of boned meats. If this standard should be exceeded by an appreciable figure, the boning foreman must account for the discrepancy. Paying attention to 25c and 30c items over a year's time can make the difference between an adequate return and a marginal operation, Needham points out.

The general and sales offices are located on the second floor. The sales office is equipped with a teletype that connects with principal market cities and a large tally board on which product inventory depletion is charged. Employee comfort facilities are located here also.

The basement houses the hide cellar, the power and engine rooms, the laundry room and the dry storage and the maintenance shops. A large ramp leading from the street to the basement permits the firm to load hides directly on a truck or to receive supplies in truck lots.

The laundry room has two 54 in. x 96 in. stainless steel washers which are used to clean all shrouds and clothing for the plant. Clothing is spun dry and then dried. The plant also has its trolley washing facilities in this section. Trolleys move in and out of the laundry area via a bar-type



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conveyor and are carried to and from the dressing and cooler areas on trolley trucks. While this system requires more handling, it is more than offset by longer, trouble-free trolley life. Chute-type handling quickly damages trolleys, Needham reports.

Eight Vilter units of 40 tons are located in the engine room. Refrigeration equipment was installed by Packers Equipment & Engineering Co. of Omaha, Vilter Mfg. Co. distributors.

In its recent expansion Sioux City Dressed Beef has added a boning line and a 54 x 96 ft. holding cooler.

Needham is assisted by James H. Kuecker, assistant to the general manager; Jerry Kozney, carcass sales; Miss Corella Olsen, office manager and purchasing agent; Henry Meyer, kill foreman, and Harris Johnson, beef cut and boneless sales. Other officers are Carter Dennis, president, Eskil Nelson, secretary, and Harold Benson, treasurer. Stockholders in the corporation are local businessmen.

Packinghouse equipment, including overhead rails, dressing floor hoists, viscera processing equipment, packinghouse trucks and portable viscera pans, have been supplied by St. John & Co., Chicago.

Houston Packers Show Texas Spirit, Will Fight New City Ordinance Passed to Thwart Plant Construction

Another court battle is a possibility in Houston as the result of a "freeze-out" zoning ordinance passed by the city council last week. The ordinance prohibits the construction of new slaughterhouses, or additions to existing packing plants, within the city limits.

Surprised by the city's tactics in submitting the ordinance to the council as an emergency measure, without a hearing, Houston packers met this week to discuss ways to ward off what could be a death blow to the local industry.

"We hope the city council will come to an understanding of the problem and reach a reasonable agreement," E. R. Hubbell of Hubbell & Sons, president of the Houston Independent Meat Packers Association, told THE NATIONAL PROVISIONER after the meeting. However, he indicated, the controversy will be taken to court if necessary.

The action by the city council came soon after Freedman Bros. Packing Co. was, in effect, backed by the Texas Supreme Court in the firm's long fight to build a new \$600,000

packing plant in the Houston packinghouse area. The high court last month declined to review the city's appeal from a judgment ordering the city council to grant a building permit to Freedman Bros.

The company's application was filed in August, 1955, and it obtained the mandatory injunction more than a year ago but no permit has been issued despite the Supreme Court's action. Unable to proceed without the permit, Sam Freedman of Freedman Bros. told the NP this week that the company apparently will have to resort again to the courts.

Why the old, established packing industry, supplier of essential food, has been singled out as the prime target of the city council is a mystery that the Houston councilmen have not been able to explain.

Houston, largest city in Texas with a population of nearly 600,000, has many oil companies and other heavy industries but these seemingly have no difficulty in getting building permits. The new ordinance is aimed only at meat packing plants, indicating, perhaps, that the city fathers find

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industrial fumes less objectionable than an occasional whiff of "range" from that cattle producing state.

There are about 14 packing plants in Houston, employing 1,300 workers with an annual payroll of approximately \$5,000,000. The industry also pays a substantial share of local taxes.

Since 1953, however, the city council has attempted to thwart all efforts by packers to build new plants or improve existing ones within the city. Leading the opposition to such improvements has been the University of Houston, which was established in 1934 near the already existing stockyards area. Taking an active part in the opposition has been Houston oilman Hugh Roy Cullen, a member of the university's board of regents.

In an attempt to lure packers from the city, a group of 35 businessmen headed by Cullen purchased a 650-acre tract of unimproved land five miles north of Houston about three years ago and announced plans to develop it into a modern packinghouse area. The land still is unimproved.

An indication of the legal stand that may be taken by packers, if they find it necessary to fight the new ordinance in court, was given last week by attorney Calvin B. Garwood. Representing the Port City Stockyards and Houston Packing Co., Garwood appeared before the city council to demand, without avail, that a hearing be held before council action.

He declared that the ordinance "deprives the meat industry of property without due process of law, and it is discriminatory and aimed toward the confiscation" of the stockyards and packing plants near the university.

Also protesting at that time was W. F. Dixon of Dixon Packing Co., who told the council that he is putting in about \$60,000 worth of alterations and planning further plant additions. The ordinance "would waste what we have already done," he said.

Milwaukee's Sad But City Of Cudahy Is Glad To Be

A combination of circumstances which today could be termed "ironic" resulted in the founding of Cudahy, Wis., by Patrick Cudahy, then head of Cudahy Brothers Co., civic leaders recall in a historical booklet issued in commemoration of the 50th anniversary of Cudahy's incorporation.

Today, the booklet points out, the city of Milwaukee is finding it difficult to expand because of the municipal governments which have been established around it.

"This was not the case in the late 1800's," it explains, "when the city

fathers were contemplating an ordinance which would have classified meat packing plants as objectionable municipal nuisances. The proposed plan resulted in the decision by Patrick Cudahy, head of the Milwaukee meat packing firm of Cudahy Brothers Co., to move his business from Milwaukee to a 700-acre tract about five miles south of the city.

"The ordinance eventually was defeated and other meat packing plants remained in the city. Patrick Cudahy, however, went ahead with his plans and in 1892 began operations in the new location."

Now a city of 16,000, proud of its civic development and its oldest industry, Cudahy is glad it happened.

Humane Slaughter Survey

[Continued from page 12]

support compulsory legislation. Such compulsion is required to protect the progressive members of the packing industry. It has been the nation's experience that only when regulations and laws have forced improvements have all segments of industry made necessary changes nation-wide.

"The American Humane Association will continue to use every means to speed the day when all food animals are humanely slaughtered. It will continue to sponsor investigation and tests on all potentially humane methods through the joint committee on improved methods of slaughtering of the AHA and the Meat Institute.

"The American Humane Association will continue to encourage the adoption of available humane methods by awarding its "seal of approval" to packers using humane methods exclusively and by demonstrating and supplying information on practical humane methods to all interested individuals and firms. The AHA will continue to urge the enactment of federal and state legislation to bring about the use of humane methods by every slaughtering plant."

Fred Myers, executive secretary of the Humane Society of the United States told the PROVISIONER that he is confident that the society's work to obtain "humane slaughter" legislation will ultimately be successful. (Myers was formerly editor of the *National Humane Review* of the American Humane Association—a group which has long cooperated with the American Meat Institute on the improvement of slaughtering methods—but Myers left the AHA after an abortive attempt to change its policies.)

"The society's effort in this con-

nection—as in our other programs—is not directed primarily at Congress," Myers explained, "but rather at creating a force of public opinion which will impell the legislators to act.

"Some measure of our success can be seen in the endorsement of slaughter reform by the General Federation of Women's Clubs at the group's 1956 convention. Another measure is the heavy volume of mail on the question which has been received by Congress, the White House and other administrative offices."

When he was asked whether the Society would be content with the passage of a mandatory "humane slaughter" law by congress, Myers replied that the group would then press "for similar legislation in all the states."

Commenting that "packers may consider our approach to the problem, and some of our statements, as extreme and inflammatory," Myers asserted that "we consider that such a policy is both necessary and effective.

"We are reasonable people," he continued, "and believe that the whole problem could be settled on a reasonable basis, but so far the meat industry has been unwilling to substantiate its opposition to our program with real facts and figures.

"For example, use of the captive bolt pistol is rejected by meat industry representatives on the ground that it damages and degrades the brains of cattle. How important is this? How many packers attempt to salvage the brains of how many cattle? What percentage is damaged by use of the pistol? What percentage is damaged by the knocking hammer?

"The Society has volunteered to support the experimental installation at a state agricultural college of the Danish Wernberg apparatus for the immobilization of hogs by CO₂ which, we believe, might provide a practical setup for slaughterers of medium size at relatively low cost. Up to this time we have been unable to obtain an expression of willingness or unwillingness to permit us to import such apparatus from those who control the process."

"We are somewhat doubtful, moreover," Myers added, "about the sincerity with which the new Remington Arms Co. stunner is being adopted by meat packers. While we understand that construction difficulties have been encountered, neither the degree of interest shown by slaughterers nor the volume of the stunners and cartridges marketed furnishes reassuring evidence of a deep desire to make progress."

NIMPA Central Meeting

[Continued from page 13]

inspected and all incoming raw meat must be federally inspected.

Inherent difficulties and conflicting regulations have resulted in efforts to pass a state-wide inspection law. "The trouble is that the boys at the city hall try to formulate these laws without benefit of industry counsel," Cohn said. "Last fall the industry received word that the department of commerce requested the department of health to write a regulation requiring antemortem and postmortem inspection and calling for use of an inspection legend, but including no product standards. When the Meat Trade Institute pointed out to the governor that the department of health had no authority to establish an inspection legend, the move was quashed. However, the next general assembly will pass a state-wide inspection law."

Cohn advised NIMPA to help formulate state laws. Meat industry members should advise the proper authorities on how far state and city laws may go and consider steps to permit passage of a uniform and mandatory measure. The enactment should be done by stages starting with carcass inspection and then proceeding to provisions for product standards.

It is only after these two steps are taken that the need for a plant inspector should be considered. Product standard compliance can be tested by laboratory analysis as is being done in New York city. Cohn claimed product inspection is designed basically to prevent the use of non-inspected meats.

Cohn warned that unless the meat industry takes an active part in passing inspection laws it will find itself burdened with statutes that fail to consider cost or practical application. He cited the example of the attempt to pass a corned beef packaging law which would have required industry to state net weight before and after curing had been done.

It generally was agreed by NIMPA members that state associations could be most helpful in drafting inspection laws. An Indiana packer pointed out that in his state, in which five plants operate under state inspection laws, the problem is complicated further by desire of specific plants to create trade barriers. He asserted that officials would welcome industry group cooperation in coping with this situation.

Alan Braun of Braun Bros. Packing Co., Troy, Ohio, divisional vice president, said the Ohio association

had 100 members out of a potential 200 and that the association had given much help to various state inspection officials.

ACCOUNTING: In the accounting panel session, chairman Cletus Elsen of E. Kahn's Sons Co., Cincinnati, reviewed some results of the committee's first survey. Cost spreads encountered indicated the need for exchange of information and analysis of operations by plant management. He cited the labor charge in preparing sliced bacon, from green belly fleshing to packaging, which ranged from \$2.10 to \$9.88 per cwt. A breakdown showed slicing costs ranged from \$1.36 to \$6.16; order assembly and shipping from 20c to \$1.60; overhead charges from \$1.10 to \$7.90, and selling and delivery from 80c to 5.34 per cwt.

Although the spread is wide, it also contains a mean cost experienced by most packers. The results of this survey, in which 20 per cent of the members participated, are coded and confidential. Elsen stated that these would be mailed to all members, but the results of further surveys will be mailed only to participants.

Overhead allocation deserves careful consideration. Relating it to direct labor cost may not always be the most practical method since mechanized

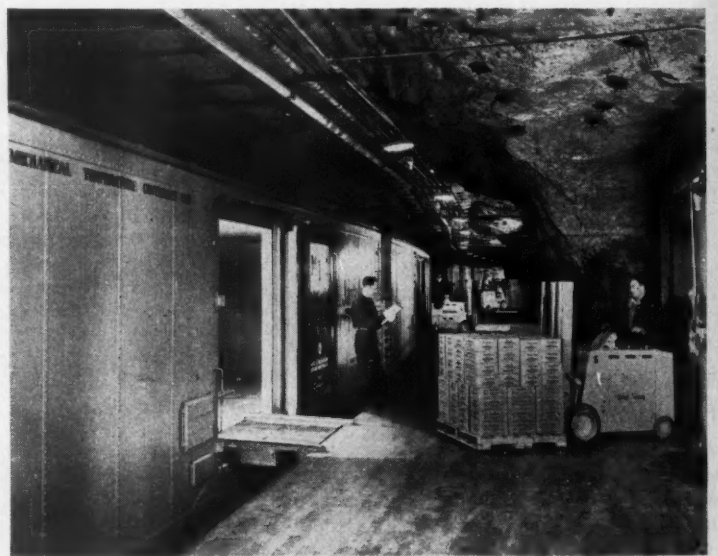
departments, such as machine packaging, may have a low labor cost but high overhead. Another example is the use of mechanical peelers for frankfurts which, while lowering labor cost, increases overhead expense.

It was agreed generally that top management would have to support cost accounting and get and use cost data on a day-to-day basis. A Pennsylvania packer stated that his sales manager now is included in the cost accounting programming, knows the firm's product costs and that he must sell at a profit.

The panel also pointed out that the NP Yellow Sheet should not be used as a pricing medium since it reports carlot sales at the Chicago market. The sheet indicates the market tone and trend and reflects the price structure, but is not a tool for use in pricing.

Elsen said that the new accounting association will be known as the NIMPA Accounting Conference. Membership is limited to accountants and those responsible for cost accounting. While a firm can have several members in the association it can have only one vote. The association is an outgrowth of the work done on the accounting manual.

LABOR: In the industrial relations panel session, John Mohay of NIMPA



IN THE ARCTIC atmosphere of an enormous underground refrigerator, a man-made cavern blasted out of a hillside near Kansas City, 15 freight cars and 15 trailer trucks simultaneously discharge their cargoes of frozen food in temperatures ranging down to -10° F. This gigantic warehouse, operated by Inland Cold Storage Co., is carved out of solid rock and covers an area of over 100 acres. The nine-acre deep freeze area packs away up to 2,500 carloads of food. Inland has solved the problem of handling a large volume of material under frigid conditions by use of a fleet of electric fork-lift trucks designed to work efficiently in low temperatures. The three fork trucks in the photo are, front to rear, two "Dockers" and a "Skylift," built by Automatic Transportation Co. of Chicago.

said that reports on personnel policies, credit unions, pension trusts, safety and clothing allowances, in which 75 per cent of the members have expressed interest, would be available soon.

Contract negotiations were the main topic at the industrial relations session. One packer reported that he had a scale committee, composed of plant union personnel, with which management meets from two to ten times prior to formal negotiations to explore the thinking of union membership on various contract factors. This committee has both male and female representatives. The proposed contract is available for discussion by the group.

Another packer said that his management and union officials meet in the 60-day period prior to contract expiration and discuss its aspects. Each group then formulates its wishes for exchange and review at the first formal meeting before bargaining begins.

In discussing use of grievance committees to resolve management problems, several members said they found these helpful. One speaker reported that he solved most company grievances with the shop steward and only went to the business agent with serious problems.

A midwestern packer commented that his firm gave employees 7½¢ per hour in lieu of clothing allowance and/or changing time. He felt that by doing this he obtained a full workday from each employee.

Panel consensus was that pension demands would be made at the next contract renewal time. One packer stated that he has set up a fund of \$4 per employee per week, to which contributions will be made for three years, before pensions will be considered. The fund is being administered by three trustees representing the company, union and community.

E. Y. Lingle, Seitz Packing Co., Inc., St. Joseph, Mo., stated that a plant with 100 or more employees should have a personnel manager. He believes that since his firm has hired a personnel manager it has saved \$4,000 a year.

The need for proper human relations in the plant was stressed by D. J. Twedell, Houston Packing Co., Houston, Tex., chairman of the industrial relations panel. He cited results of a study in which employees evaluated the ten most important job factors (following each item is the order in which foremen ranked them) as follows: being appreciated, 8; being part of things, 10; receiving sympathetic treatment, 9; having job security, 2; having good wages, 1; being

kept informed, 5; growth potential, 3; personal loyalty, 6; good working conditions, 4, and tactful discipline, 7.

At the business meeting, John Killick, NIMPA executive secretary, reported that the board has voted to oppose petitions for relief from the consent decree where they can be shown to be detrimental to NIMPA members. An executive committee is studying individual petitions for relief to see which areas coincide with NIMPA member interests.

He said the association is in excellent financial position and that work being done to organize state associations is gratifying. This week a group is getting together in Kentucky to organize. A similar effort will be made next week in Texas.

The association is studying federal food give-away programs to see what action the association should take on them.

La Roe stated that NIMPA is recommending the retention of meat industry fair trade practices supervision with the Secretary of Agriculture and the appropriation of sufficient funds to do a good job. He noted that unfair trade practices are not all confined to large packers.

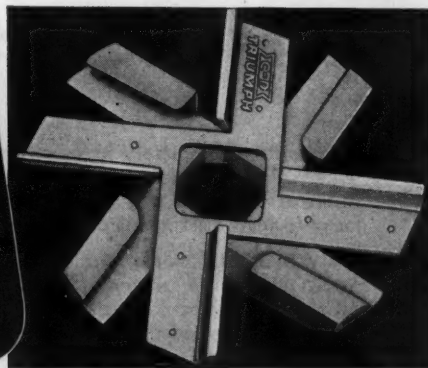
He also warned members to be alert to Department of Defense efforts to shift military meat inspection

and grading costs to the packer. While the move is sound economically, since it would eliminate duplicate services already performed by USDA, the proposal does not include a firm provision to reimburse USDA for this extra service.

Chris Finkbeiner, Little Rock Packing Co., Ark., association president, warned packers to be ready for a flood of humane pressure. Four bills dealing with humane slaughter already are in Capitol Hill legislative hoppers.

The packer should be ready to tell his side of the story when humane releases appear in his local area. He should get to know his local editors and radio commentators. Unless positive action is taken by all, the risk that the industry might get to be known as the "mad butcher" is very real, he stated.

The following nominations were announced by Floyd Segel, Wisconsin Packing Co., Milwaukee, chairman of the nominating committee: For directors from the central division for the term expiring in 1960: Alan Braun, Braun Bros. Packing Co., Troy, O.; Scott Petersen, Scott Petersen and Co., Chicago, and Emil Schmidt, Schmidt Provision Co., Toledo, O.; for the term expiring in 1959: Carl Lavin, Sugardale Provision Co. of Canton, Ohio.

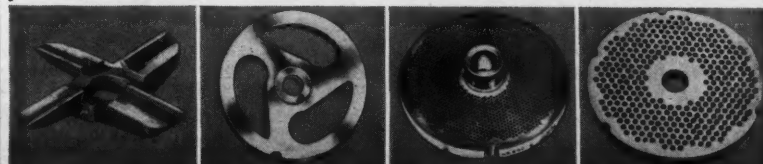


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Morrell Acquires Three Plants in San Francisco Area

W. W. McCALLUM, president of John Morrell & Co., Chicago, has announced acquisition this week of the properties of Holly Meat Packing Co. and Holly Cold Storage Co. in Oakland, Calif., and the properties of Bob Ostrow Co. and its affiliated companies in San Francisco.

Holly Meat Packing Co. was founded in 1941 by former employees of Grayson Owen Packing Co. when the latter firm discontinued operations after nearly 75 years. The plant, which was acquired by the present owners in 1944, has approximately 40,000 sq. ft. of floor space and 100 employees, who will be retained by Morrell. The facilities are devoted to the manufacture and packaging of sausage and to a fresh beef, pork, veal and lamb distributive business. In addition, the company operates a public cold storage facility with a capacity of 4,000,000 lbs.

The cold storage plant will be operated under the name of Morrell-Holly Cold Storage Co. and the manufacturing facilities will be operated under the name of Morrell-Holly Meat Packing Co. Both Holly and Morrell brand names will be used.

Operations will be under the direction of T. A. MORTON, who will continue as plant manager; JOHN PETRUSICH, jobbing department manager; KARL REIN, sausage supervisor, and FELIX CHIALVO, office manager.

Bob Ostrow Co. has approximately 28,000 sq. ft. of floor space which is devoted entirely to the packaging and distribution of meat, cheese and fish products. The business was established in 1947 by BOB OSTROW to provide a complete delicatessen service to food retailers. Presently, employees number 115. Morrell will continue to merchandise product under the Bob Ostrow brand name, and product also will be packaged under the Morrell name and brands.

Present plans call for the expansion of the packaging facilities and distributive organization. The method of distribution will remain the same. Bob Ostrow will be general manager; WALTER MILLER, JR., sales manager, and JOHN P. WEIL, plant manager.

McCallum said that the newly-acquired facilities, together with the Morrell Oakland plant, will enable the company to play a more important role in the Northern California meat picture.

At the same time, McCallum announced that B. E. LAWRENCE, former manager of the Morrell Oakland plant, has been promoted to the position of Bay Area general manager, and D. J. COURTNEY, Oakland sales manager, will assume the additional responsibilities of the position vacated by Lawrence.

Swift to Shift Most Chicago Pork Operations Elsewhere

Swift & Company will discontinue most of its pork processing operations in Chicago, effective April 29, and transfer the operations to Swift plants in Minnesota, Wisconsin, Iowa and Nebraska. H. W. TENNEY, Chicago plant manager, announced this week.

He said the changes in the Chicago plant pork operations are part of the company's broad improvement program, which has included the closing of uneconomical units and the consolidation of others.

"In 1952," Tenney said, "we discontinued hog dressing at the Chicago plant because the unit cost of dressing was too great a penalty to permit us to operate economically and effi-

ciently. Since that time, we have shipped dressed pork sides to Chicago from other Swift plants for further processing. We now find that we can no longer carry on these operations economically.

"The proposed shift will permit the use of existing facilities at other locations and thus avoid the necessity of making substantial rehabilitation expenditures at Chicago."

Swift will continue to be an active buyer of hogs on the Chicago market and will ship the hogs to other Swift plants for processing, Tenney added.

PLANTS

Three meat processing firms are located in a four-block area in the central ward district of Newark, N. J., which has been acquired by the Federal Housing Authority. The buildings will be demolished soon to make way for a low cost housing project. Firms affected are Modern Provision division of Hygrade Food Products Corp., Ruben Meat Products Co. and United Pure Meat Products, Inc. None of the firms has announced future plans.

Harman Packing Co., Los Angeles, is putting \$35,000 into an expansion program calling for a new boning room and a dock-to-boning room elevator. The firm is now killing a complete line of veal, beef and lamb at a rate of 200 head per day. The added space became available with the recent move from the plant by Century Packing Co. Century now is quartered in the Pride Packing Co. facilities at 3320 East Vernon, Los Angeles.

Loss from the fire that destroyed the plant of Allison Hide and Rendering Co., near Goodland, Kans., was estimated at \$200,000 by ERNEST ALLISON, company owner. He said the firm will try to rebuild, "but I don't know when." The loss was partially covered by insurance.

Farmer Pete Packing Co., Denver, has opened a new branch in the Crystal Ice and Storage Co. building in Phoenix. MYER WOLFSON, head of the wholesale firm, announced. The Phoenix unit will distribute a complete line of beef and pork specialties, Wolfson said.

Sterling Packing Co., Sterling, Colo., has completed construction of a new \$45,000 building to replace the old plant destroyed by fire last year. The new plant can process 100 hogs or 30 cattle daily. Three brothers, DAVID, JOHN and RICHARD NEUBAUER, are



U. S. NAVY'S "Certificate of Commendation," top civilian award, is presented to Miss Reba Staggs of the National Live Stock and Meat Board, Chicago, at the Naval operating base in Bermuda. Miss Staggs, director of the department of home economics, represents the Meat Board on the food service advisory committee of the National Security Industrial Association and has worked closely with the Navy in its huge meal planning program. Navy Secretary Charles S. Thomas has credited this committee with having done as much to improve Navy food service as atomic-powered ships are doing to change its fighting capabilities. Making the presentation to Miss Staggs in behalf of Secretary Thomas is Rear Admiral E. J. Arnold, who is chief of the bureau of supplies and accounts of the U.S. Navy.

partners in the Sterling business and also operate a killing and processing business in Sidney, Neb., under the Sterling Packing Co. name.

JOBS

The appointment of HARRIS M. HERMAN as advertising and sales promotion manager of A. Michaud Co., Philadelphia, has been announced by ABNER MICHAUD, president. The duties formerly were handled by EDWARD C. HOEFELICH.

KELLY C. WARDEN has been named assistant sales manager for the Otumwa plant of John Morrell & Co., V. M. KLEESPIES, sales manager, announced. He succeeds to the position vacated by JOHN W. SCHMIDT when the latter was transferred to the company's Morrell-Felin plant in Philadelphia in October. Warden also will continue for the present as divisional sales manager of the mid-west sales division. In addition, he is in charge of fresh meat sales and pricing. The new assistant sales manager joined Morrell in 1947.



K. C. WARDEN

Two promotions in the lard and by-products department of Oscar Mayer & Co., Madison, Wis., have been announced by ALLAN C. MAYER, vice president and assistant general provision manager. CHESTER J. KREPSKI



C. J. KREPSKI



J. J. KILBANE

has been promoted from assistant manager to manager of the lard and by-products department. JAMES J. KILBANE has been named assistant manager of the lard and by-products department. Krepski joined Oscar Mayer & Co. in 1946 in the firm's traffic department. Kilbane began working for the firm in June of 1955 in the lard and by-products department at Madison.

M. H. (TOM) TOMERAASEN has been named head sheep and lamb buyer for Swift & Company in Chicago, succeeding the late CARL HORN. With Swift since 1926, Tomeraasen had been sheep buyer in Omaha.

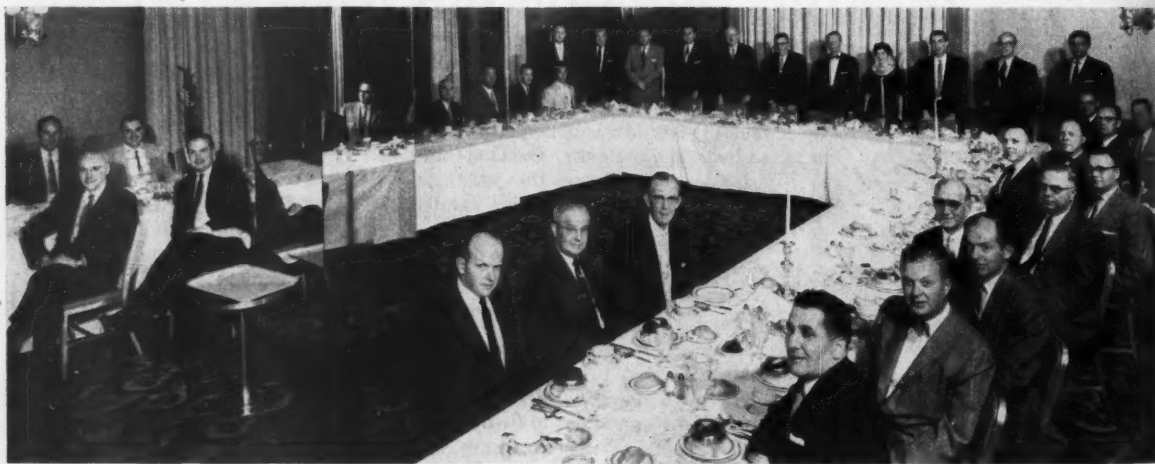
TRAILMARKS

Commissioner of Agriculture ST. CORLEY of Mississippi was the principal speaker at a meeting of the Mississippi Independent Meat Packers Association January 26 in Jackson. He spoke on the broader phase of livestock interests in the state, including the meat packer, processor and producer.

Two Japanese executives visited the offices of THE NATIONAL PROVISIONER this week as part of a U. S. tour to study American meat packing methods and equipment. They are N. KAMISAKA, director and factory master, Takegishi Livestock Industry Co., Ltd., Osaka, and R. UMUICHI, vice president, Hanakis Manufacturing & Supply Co., Ltd., Tokyo. After stops at plants of packers and suppliers in the East, the visitors will continue their tour in Europe.

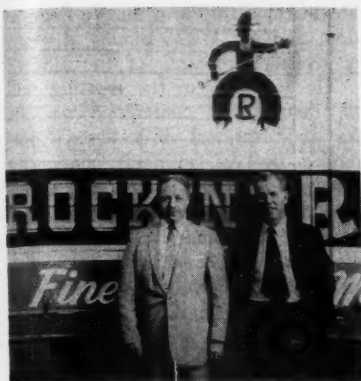
Dr. ROY C. NEWTON, vice president of Swift & Company, Chicago, has been named to receive the 1957 gold medal of the American Institute of Chemists.

Palmyra Bologna Co., Palmyra, Pa., producer of Seltzer brand Lebanon bologna, has appointed Marketing & Advertising Associates, Philadelphia, to handle its advertising. H. JACK SELTZER, Palmyra president, said the



WHILE MOST of the economy generally is pushing into new high price ground, most meat is selling at lower prices, Wesley Hardenbergh, president of the American Meat Institute, Chicago, pointed out at a dinner meeting of San Francisco area Institute members in the St. Francis Hotel. As in other talks during his speaking tour of western states, Hardenbergh said that prospects look good for the livestock and meat industry and for meat eaters, too, with plenty of meat at reasonable prices indicated for 1957. Among those present at the San Francisco meeting (standing, l. to r.) were: R. T. Berg, Kingan division, Hygrade Food Products Corp.; K. B. Schreiner, The Rath Packing Co.; Suggs Jolly, Swift & Company; H. J. Secrest, Armour and Company; Hardenbergh; E. W. Stephens, AMI western office director; J. F. Birlin, jr., Krey Packing Co.; Mrs. Ken Meyer and Meyer, American Meat Co.; J. H. Larwill, Geo. A. Hormel &

Co., and Carroll M. Cannoles, associate director, AMI western office. Others attending included (San Francisco unless otherwise indicated): Howard G. Fisher and Jacob Steinert, Armour; M. J. Borelli, M. J. Borelli and Co.; R. C. Smith and R. C. Lear, The Cudahy Packing Co., Oakland, and S. G. Hafley, Cudahy, San Francisco; Matt Kovich and John W. Josse, Denver Meat Co., San Jose; T. A. Morton, Holly Meat Packing Co., Oakland; L. C. Petty and T. V. Howser, Hormel; C. E. Whipple, Krey; Ben E. Lawrence and Don Courtney, John Morrell & Co., Oakland; E. F. Moran, Rath; Mrs. Althea and Shirley Rathjens; P. F. Rathjens and Sons; William R. Dixon, Robert Turkey Brand Corned Meats; A. C. Berry, Ross C. Berry and Robert W. Hains, San Jose Meat Co., San Jose; Elmer N. Arvesen, John A. Golley, Eugene F. Soans and F. M. Simpson, jr., Swift, and Frank Nelson, jr., Nelson Meat Co., Coyote.



TWO NEW executives of Russ Meat Co., Eureka, Calif., are shown beside one of the company's trucks, which sport the firm's Rockin' R brand name. J. N. Phillips, formerly of El Paso, has joined the company as superintendent, and A. C. Hartman, formerly district manager of the pork and provision department, Armour and Company, South San Francisco, is the new sales manager for Russ Meat. Phillips, who received the AMI 25-year pin in 1955, has experience in all phases of the meat industry. He has supervised the remodeling of some facilities of the Russ Meat processing plant. Hartman has served 12 years in sales and production.

agency will set up a program to market the company's new vacuum pack of Lebanon bologna.

Great Lakes By-Products Co. has moved its office from the Board of Trade bldg. in Chicago to 119th and Wolcott sts., Blue Island, Ill. The company's new mailing address is P. O. Box 124, Blue Island, Ill. The phone number is FULTON 8-6300.

ABE COOPER, president of Bernard S. Pincus Co., Philadelphia, has been named a division chairman for the industry in behalf of the current annual membership enrollment campaign of Philadelphia Fellowship Commission.

DEATHS

WALDO K. KREBS, 64, who retired last year as general superintendent for Swift & Company at Sioux City, Iowa, died after suffering a cerebral hemorrhage at his home in Belleville, Ill. He began working for Swift in 1915 at the company's East St. Louis plant. Surviving are the widow, HEDWIG, two daughters and a son.

CARL HORN, 56, head lamb buyer for Swift & Company at Chicago, died unexpectedly after 29 years with the firm. He is survived by the widow, BETTA, a son and a daughter.

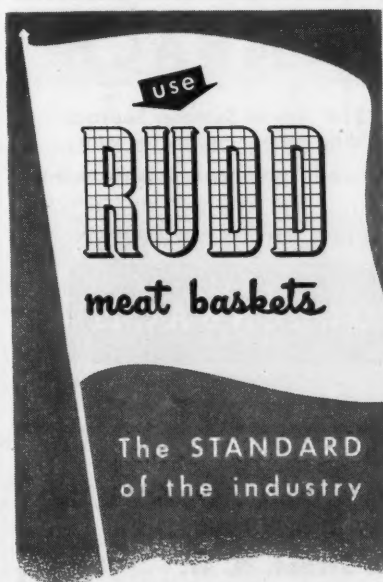
CLEM E. SWENKE, 62, president of S. & J. Meat Co., Portland, Ore., which was closed last fall to make way for new bridge approaches, died

recently. He served as president of the Oregon Meat Council for the past 15 years. Swenke began working in packinghouses as a boy in Chicago and spent his entire career in the meat industry. After serving in the Army procurement division during World War I, he moved to Portland, Ore., and entered the retail meat field. He went into the wholesale field in 1918, joining M. J. Jones Co., and became manager of the Jones concern in 1927. Swenke and JOSEPH JALI formed S. & J. Meat Co. in 1933. Surviving are the widow, KATHERINE, and a son, WILLIAM.

CHARLES A. NEYER, 82, of Chicago, retired Armour and Company official, died while on vacation in Palm Beach, Fla. Neyer was in charge of the Armour plant in Buenos Aires, Argentina, for 20 years. He retired in 1943 after 50 years with Armour.

JOHN MELCHIOR, 81, who retired two years ago as superintendent of Foell Packing Co., Chicago, has passed away. He was a superintendent for Armour and Company before joining the Foell concern.

HERBERT F. TIPPEN, director of sales, Kurly Kate Corp., Chicago, died recently of a heart attack.



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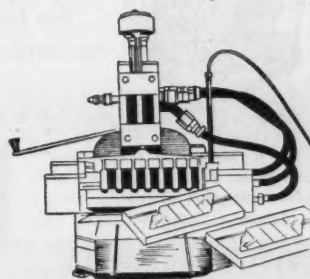


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Three-Year Labor Contracts Signed in Los Angeles

Contracts have been completed between unions and independent meat packers in the Los Angeles area. The new contract is on a three-year basis, instead of the previous five years, and calls for fixed annual wage increases.

Negotiating parties, Meat Packers, Inc., and AFL-CIO Butchers and Teamsters local, settled on these terms: Butchers Local 563 and 274: \$4 per week increase, first year; \$3 second year and \$3 third year; Teamsters Local 626 and office workers: \$4 per week increase each year.

LCI Annual Meeting to Hit Back at Livestock Loss

How to reduce the more than \$2,000,000,000 loss suffered annually by the U. S. livestock and meat industry because of livestock mishandling, parasites and disease will be the overall theme of the annual meeting of Livestock Conservation, Inc.

The meeting is set for Thursday and Friday, February 14-15, at the Sheraton Hotel, Chicago.

Among those scheduled to appear on the program are Frank Knutzen of Swift & Company, Chicago, LCI president; Charles B. Shuman, pres-

ident, American Farm Bureau Federation; and Dr. B. T. Simms, director of livestock research of the USDA.

The first day of the meeting will be devoted to conference sessions for the National Brucellosis Committee, packers, railroads, marketing groups, truckers and humane organization workers. A highlight of the packers' conference will be a panel discussion on "Evaluation of Bruise and Condemnation Losses," to be moderated by Jim Rosse, manager of the Omaha-Denver LCI region.

A general session on the second day will include the president's address, a keynote speech by Dr. Simms and a luncheon address by Shuman.

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Future of Frozen Meats To Be Discussed by Panel

"The Future of Frozen Meats for Chains and Distributors" will be discussed by a panel of processors at an open meeting of the Double "F" Sales Representatives of New York, set for 7 p.m. Monday, February 18, at the Brew House Restaurant, 207 E. 54th st., New York City.

Serving on the panel will be: D. B. Love, general manager of the Armour and Company frosted meats division; Leonard Berkowitz, general manager, L. B. Darling Co., Inc.; Ben Roselle, Swift & Company, and Donald J. Wallace, Excelsior Quick Frosted Meat Products, Inc.

The frozen food salesmen were told recently that chain stores and supermarket operators now must think of frozen foods as comprising 10 per cent of overall sales in planning.

"The days of 5 per cent thinking are gone," said David Silverberg, frozen food buyer of Shoprite Stores and Wakefern Food Corp.

Meat Inspection Program Changes Urged for Maine

Legislative changes in Maine's meat inspection program were advocated by Franklin Witter, chairman of the department of animal pathology, University of Maine, in addressing a meeting of the Maine Women's Legislative Council in Augusta.

Asserting that the state's present meat inspection program is still "medieval" in concept, he proposed that more inspectors be added and that the current law be changed to include the inspection of retail markets. He also urged changes to provide for ante-mortem inspection and more authority for inspectors.

Witter said that Maine should strive ultimately for MIB standards.

ALL MEAT . . . output, exports, imports, stocks

Meat Output Smallest Since September

Abnormally rapid seasonal decline in slaughter of hogs and a reduced kill of cattle, coupled with lighter cattle weights, resulted in another drop in meat production in the week ended January 26. Total volume of meat for the week, estimated at 403,000,000 lbs. was 7 per cent below the 432,000,000 lbs. produced the week before and 4 per cent smaller than last year's 420,000,000 lbs. for the same period. It was also the smallest weekly volume for a full week since September. Cattle slaughter settled 4 per cent for the week, while numbering 6 per cent larger than a year earlier. Hog kill numbered about 12 per cent below that for the previous week, and last year. Estimated slaughter and meat production by classes appear below as follows:

Week Ended	BEEF		PORK (Excl. lard)		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
Jan. 26, 1957	400	219.2	1,160	153.0	403
Jan. 19, 1957	415	230.3	1,325	172.0	432
Jan. 28, 1956	378	217.4	1,323	172.4	420

Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
Jan. 26, 1957	140	14.2	310	14.9	403
Jan. 19, 1957	130	15.1	305	14.4	432
Jan. 28, 1956	130	15.1	321	15.5	420

1950-57 HIGH WEEK'S KILL: Cattle 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 349,561.
1950-57 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

AVERAGE WEIGHTS AND YIELD (LBS.)

Week Ended	CATTLE		HOGS	
	Live	Dressed	Live	Dressed
Jan. 26, 1957	1,000	548	238	132
Jan. 19, 1957	1,005	555	236	130
Jan. 28, 1956	1,028	575	234	130

Week Ended	CALVES		SHEEP AND LAMBS		LARD PROD. Per cwt.	Mil. lbs.
	Live	Dressed	Live	Dressed		
Jan. 26, 1957	210	116	101	48	—	38.0*
Jan. 19, 1957	210	116	101	48	—	42.5*
Jan. 28, 1956	211	116	101	48	15.6	48.2

*Estimated by the Provisioner

CANADIAN SLAUGHTER

Inspected slaughter of livestock in Canada in December, 1956-55 compared, as reported by the Canadian Department of Agriculture:

	Dec. 1956	Dec. 1955
Cattle	173,784	155,690
Calves	57,357	50,703
Hogs	497,107	589,933
Sheep	52,435	51,571

Average dressed weights of livestock slaughtered in December 1956-55 were:

	Dec. 1956	Dec. 1955
Cattle	482.1 lbs.	489.6 lbs.
Calves	146.0 lbs.	140.4 lbs.
Hogs	159.8 lbs.	157.8 lbs.
Sheep	44.5 lbs.	44.1 lbs.

Meat Index At 12-Week High

Meats led a general advance in consumer prices in the week ended January 22, according to the Bureau of Labor Statistics. Up 1.8 per cent for the period, the wholesale price index on meats rested at 84.0, the highest percentage in 12 weeks.

CALIFORNIA STATE

INSPECTED SLAUGHTER

State inspected slaughter of livestock in California, December 1956-55 compared, as reported to the National Provisioner:

	—December— 1956	1955
Cattle, head	35,257	30,893
Calves, head	23,333	21,784
Sheep, head	30,421	23,871
Hogs, head	19,641	23,920

Meat and lard production for the two months:

	Lbs.	Lbs.
Sausage	4,385,702	4,274,543
Pork and beef	8,112,965	8,128,665
Lard, substitutes	605,877	622,527
Totals	13,104,534	13,025,735

As of December 31, 1956, California had 114 meat inspectors. Plants under state inspection totaled 345, and plants under state approved municipal inspection totaled 95.

New Zealand To Commemorate 75 Years In Lamb Export Trade

New Zealand will issue two new postage stamps in February to commemorate the 75th year of shipments of frozen lamb. The clipper "Dunedin," equipped with refrigeration equipment, delivered the first frozen lamb to England in 1882.

Government Grading Of Beef Subject At Corn Belt Talks

Government grading of beef has been selected as the subject for discussion at the annual convention of the Corn Belt Livestock Feeders Association in Peoria, Ill., February 7-8.

Livestock feeders over the entire Corn Belt area have become concerned over the present system of grading and the association has been conducting studies to determine the action that should be taken.

Opinions throughout the industry are divided. Some segments of the livestock and meat industry urge the discontinuance of government grading allowing the packers to grade their own meat. Other groups feel that the present system should be continued, but decided changes should be put into practice.

Speaking on the subject, "Is Standardization Good for the Cattle Business?" at the meeting will be Roscoe Haynie vice president of Wilson & Company, Chicago.

Brazilian Packers Ask More Favorable Exchange Rate

Packers in Brazil have asked the government to raise their export exchange rate from 67 cruzeros to the dollar to about 100 to the dollar, the Foreign Agricultural Service has disclosed. Unless this is done, packer representatives state the meat industry will not be able to continue production of canned beef for export.

Packing house costs have risen due to the rise in the price of canner cattle. The requested rate would effect an increase in packing house revenues without raising costs to overseas buyers. Packers claim that stocks of canned beef have been rising over the past year, while exports have fallen during the period.

Oregon Loses 14 Locker Plants

Four new refrigerated locker plants were opened in Oregon, while 18 went out of business in 1956 for a net loss of 14. At year end, 469 locker plants were operating under state license according to an annual state report. Forty of the licensed locker plants are of the warm room type. The four new plants are equally divided in warm and cold room types. Six plants expanded their capacity in 1956, the report stated.

PROCESSED MEATS . . . SUPPLIES

Meat Consumption in the Principal Countries; Australia, N. Z. Heaviest Users

MEAT consumption rose in 1955 and 1956 in most countries of the world for which data are available for detailed estimates. During 1955, consumption per person was relatively large in most countries, although as usual, supplies per person varied

greatly. Consumption rose sharply in North America and increased moderately in Western Europe, but meat utilization was lower than usual in South America.

Rising levels of consumption were the result of high consumer purchas-

ing power and the availability of larger quantities of meat in principal producing and importing countries.

The highest levels of consumption per person were attained in the principal exporting countries, except Denmark. Per capita consumption in New Zealand in 1955 was estimated to be 216 lbs., Australia 211 lbs., Uruguay 199 lbs., and Argentina, 187 lbs. Consumption in Argentina and Uruguay were at unusually low levels as a result of low meat production.

Per capita civilian consumption in the United States was estimated at 161 lbs. in 1955. This was 8 lbs. greater than a year earlier and had only been exceeded by the 163.3 lbs. consumed in 1908, in records dating back to 1899. In 1956 it hit a new record of 163.5 lbs.

In the United Kingdom, consumption per person averaged 128 lbs. in 1955 compared with 126 lbs. in pre-war and was the highest for any post-war year. In France, consumption averaged 125 lbs. and in Denmark, 124 lbs. Supplies per person in 1955 ranged as low as 31 lbs. in Greece.

In comparison with earlier years, the 1955 per capita meat supplies were unusually large in Canada, the U. S., Austria, Belgium, France, Ireland, and the U. K. Consumption per person was relatively larger than usual in Italy, the Netherlands, Portugal, Sweden, Switzerland, and Yugoslavia. But during 1955, consumption was smaller than usual in Mexico, South American countries and the Union of South Africa.

Countries	Production			Apparent consumption		Per capita consumption	
	Aver. 1946-50	1954 ²	1955 ³	Aver. 1946-50	1955 ³	Aver. 1946-50	1955 ³
	Million Pounds			Million Pounds		Pounds	
NORTH AMERICA:							
Canada ⁴	2,053	2,203	2,332	1,809	2,000	2,296	128
Mexico	1,035	1,156	1,162	979	1,112	1,134	41
United States ⁴	22,262	25,214	26,895	21,335	24,607	26,423	147
Cuba	414	454	467	438	476	499	85
EUROPE:							
Austria ⁵	407	674	696	443	671	701	64
Belgium	559	840	864	724	849	872	85
Denmark	882	1,363	1,419	527	534	550	126
Finland	220	279	286	223	265	264	57
France	3,613	5,289	5,435	3,682	5,178	5,391	90
Germany, Western ⁶	2,705	4,722	5,078	2,845	4,821	6,178	61
Greece ⁵	161	204	214	193	247	24	28
Ireland	327	474	429	274	259	92	88
Italy	1,296	1,706	1,750	1,345	1,820	1,854	29
Netherlands	555	1,115	1,222	585	853	933	60
Norway	193	248	278	198	245	260	62
Portugal	324	364	372	330	358	369	40
Sweden	637	722	774	667	776	779	97
Switzerland	336	444	447	361	456	97	108
United Kingdom ³	2,035	3,699	3,507	5,066	6,863	101	128
Yugoslavia	784	855	891	778	808	858	49
SOUTH AMERICA:							
Argentina	5,215	4,514	4,791	3,906	3,828	3,582	239
Brazil ⁷	2,685	3,033	2,602	2,562	3,047	2,581	52
Chile	444	330	...	432	328	...	79
Paraguay	230	210	...	189	200	...	147
Uruguay	743	827	877	507	543	518	219
AFRICA:							
Union of So. Africa	917	1,025	970	929	1,021	968	78
OCEANIA:							
Australia ³	2,137	2,682	2,786	1,646	2,057	2,118	201
New Zealand ³ ⁸	1,201	1,264	1,348	419	443	461	212

¹Carcass meat basis—includes beef, veal, pork, mutton, lamb, goat and horsemeat; excludes edible variety meats, lard, rabbit and poultry meat. ²Preliminary. ³Excludes horsemeat. Per capita consumption figures take into account changes in storage stocks. Per capita consumption is civilian only. ⁴Excludes horsemeat—consumption estimates take into account changes in commercial stocks and include military. Per capita consumption is civilian only. ⁵Production and consumption estimates include some game, rabbit and poultry. ⁶Average for less than five years. ⁷Excludes farm production and consumption. ⁸Production data are for years ending September 30.

DOMESTIC SAUSAGE

(L.C.I. prices)

Pork sausage, hog cas...	44	@47
Pork sausage, bulk		
in 1-lb. roll	31	@41
Pork sausage, sheep cas.		
1-lb. pkge.	55	@59
Frankfurters, sheep		
casings, 1-lb. pkge.	55	@60
Franks., skinless, 1-lb.	42	@46
Bologna (ring)	42	@46
Bologna, artificial cas.	36	@42
Smoked liver, hog bungs	43 1/2	@49
Smoked liver, art. cas.	36 1/2	@45
Polish sausage, smoked	49	@54
New Eng. lunch spec.	61	@69
Olive loaf	45	@48 1/2
Tongue and blood	41	@43 1/2
Pepper loaf	58 1/2	@65
Pickle & Pimiento loaf	43	@47

SEEDS AND HERBS

(L.C.I. prices)

	Whole	Ground
Caraway seed	26	31
Coriander seed	31	36
Mustard seed		
fancy	23	
yellow Amer.	17	
Oregano	34	
Coriander		
Morocco, No. 1	21	25
Marjoram		
French	73	78
Sage, Dalmatian		
No. 1	58	66

DRY SAUSAGE

(L.C.I. prices)

Cervelat, ch. hog bungs	92 @ 94
Thuringer	46 @ 49
Farmer	74 @ 78
Holsteiner	76 @ 79
B. O. Salami	81 @ 84
Pepperoni	71 @ 74
Genoa style salami, ch.	93 @ 1.00
Cooked salami	45 @ 47
Sicilian	83 @ 86
Goteborg	74 @ 77
Mortadella	51 @ 54

SPICES

(Basis, Chgo. orig. bbls., bags, bales)

	Whole	Ground
Allspice prime	96	1.06
Resifted	1.04	1.13
Chili, Powder	52	
Chili, Pepper	45	
Cloves, Zanzibar	68	79
Ginger, Jam., unbl.	1.21	1.30
Mace, fancy Banda	3.50	4.10
West Indies	3.90	
East Indies	3.90	
Mustard flour, fancy	37	
No. 1	33	
West India Nutmeg	2.98	
Paprika, Spanish	88	
Pepper, cayenne	54	
Pepper:		
Red, No. 1	54	
White	48	52
Black	41	43

SAUSAGE CASINGS

(L.C.I. prices quoted to manufacturers of sausage)

Beef Casings:	
Bouds—	
Export, narrow.	
32/35 mm.	1.15 @ 1.35
Export, med., 35/38	1.00 @ 1.10
Export, med., wide.	
38/40	1.25 @ 1.45
Export, wide, 40/44	1.40 @ 1.60
Export, jumbo, 44/up	2.25 @ 2.50
Domestic, regular	65 @ 90
Domestic, wide	90 @ 1.10
No. 1 weansd.	
24 inch/up	12 @ 16
No. 2 weans.	22 in./up 9 @ 14
Middles—	
Sewitz, 1 1/2 @ 2 1/2 in.	1.40 @ 1.65
Select, wide, 2 1/2 @ 3 in.	1.85 @ 2.10
Extra select.	
2 1/2 @ 3 in.	2.60 @ 2.90
Bungs, exp. No. 1	30 @ 34
Bungs, domestic	21 @ 25
Pieced or salt bladders.	
8-10 in. wide, flat.	11 @ 13
10-12 in. wide, flat.	12 @ 14
12-15 in. wide, flat.	18 @ 20
Pork Casings:	
Extra narrow, 29 mm.	
and down	4.00 @ 4.50
Narrow.	
29 @ 32 mm.	4.10 @ 4.50
Medium.	
32 @ 35 mm.	2.50 @ 2.75
Spec. medium.	
35 @ 38 mm.	2.15 @ 2.75

Hog Bungs—

Sow	55 @ 60
Export, 34 inch cut...	47 @ 50
Large prime, 24 in.	34 @ 37
Med. prime, 34 in.	24 @ 27
Small prime	16 @ 22
Middles, 1 per set.	
Cap off	55 @ 60
Sheep Casings (per hank):	
26/28 mm.	5.50 @ 6.00
24/26 mm.	6.15 @ 6.30
22/24 mm.	4.90 @ 5.10
20/22 mm.	4.10 @ 4.40
18/20 mm.	3.05 @ 3.25
16/18 mm.	1.85 @ 2.20

CURING MATERIALS

	Cwt.
Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	\$11.35
Pure rfd., gran. nitrate of soda	5.65
Pure rfd., powdered nitrate of soda	8.65
Salt, paper sacked, f.o.b. Chgo., gran. curies, ton.	29.40
Rock salt, ton in 100-lb. bags, f.o.b. whse., Chgo.	27.40
Sugar—	
Raw, 96 basis, f.o.b. N.Y.	6.15
Refined standard cane gran. basis (Chgo.)	8.85
Packers, curing sugar, 100-lb. bags, f.o.b. Reserve.	
La., less 2%	8.35
Dextrose (less 20c):	
Ceresole, regular, cwt.	7.75
Ex-Warehouse, Chicago	7.85

BEEF-VEAL-LAMB... Chicago and outside

CHICAGO

January 29, 1957

WHOLESALE FRESH MEATS

CARCASS BEEF

Steers, gen. range: (carlots, lb.)	40n
Prime, 700/800	33 1/2
Choice, 500/600	33 1/2
Choice, 600/700	33 1/2
Choice, 700/800	32 @ 32 1/2
Good, 500/600	30 1/2
Good, 600/700	30 1/2
Bull	29 1/2
Commercial cow	23
Canner-cutter cow	22 1/2 @ 23

PRIMAL BEEF CUTS

Prime:	
Hindqtrs., 5/800	None qtd.
Foreqtrs., 5/800	None qtd.
Rounds, all wts.	42n
Td. loins, 50/70 (1c1)	80 @ 93
Sq. chucks, 70/90	29n
Arm chucks, 50/110	27
Briskets (1c1)	24 1/2 @ 25 1/2
Ribs, 25/35 (1c1)	55 @ 58
Navel, No. 1	11
Flanks, rough, No. 1	12
Choice:	
Hindqtrs., 5/800	41 1/2
Foreqtrs., 5/800	25 1/2 @ 26 1/2
Rounds, all wts.	41
Td. loins, 50/70 (1c1)	58 @ 62
Sq. chucks, 70/90	29
Arm chucks, 50/100	27
Briskets (1c1)	24 1/2 @ 25 1/2
Ribs, 25/35 (1c1)	42 @ 46
Navel, No. 1	11
Flanks, rough, No. 1	12
Good (all wts.):	
Rounds	38 1/2 @ 40
Sq. cut chucks	27 @ 28
Briskets	23 @ 24
Ribs	36 @ 41
Loins	48 @ 52

COW & BULL TENDERLOINS

Fresh J/L	C-O grade	Prox. C/L
55 @ 57	Cow, 3/dn.	52 @ 54
73 @ 75	Cow, 3/4	58 @ 60
77 @ 80	Cow, 4/5	63 @ 65
88	Cow, 5/up	83 @ 85
	Bull, 5/up	84 @ 86

BEEF HAM SETS

Inides, 12/up	37 1/2 @ 40
Outsides, 8/up	35 @ 37
Knuckles, 7 1/2/up	37 1/2 @ 40

CARCASS MUTTON

Choice, 70/down	18 @ 19
Good, 70/down	17 @ 18

n-nominal.

BEEF PRODUCTS

(Frozen, carlots, lb.)

Tongues, No. 1, 100's	26 1/2 @ 27
Hearts regular 100's	12 1/2 @ 12 1/2
Livers, selected, 35/50's	26 1/2
Livers, regular, 35/50's	15
Lips, scalded, 100's	12 @ 12 1/2
Lips, unsalted, 100's	5
Tripe, scalded, 100's	6
Tripe, cooked, 100's	6 1/2
Melts, 100's	7
Lungs, 100's	7 1/2
Udders, 100's	5 1/2

FANCY MEATS

(L.c.l. prices)

Beef tongues, corned	38 1/2
Veal breads,	
under 12 oz.	81
12 oz./up	94
Calf tongues, 1 lb./dn.	18
Oxtails, fresh, select	20

BEEF SAUS. MATERIALS

FRESH

Canner-cutter cow	
meat, barrels	32 1/2 @ 32 1/2
Bull meat, boneless	
barrels	30 1/2
Beef trim., 75/85%	
barrels	24 1/2
Beef trim., 55/90%	
barrels	28
Boneless chucks,	
barrels	32
Beef cheek meat,	
trimmed, barrels	22 @ 22 1/2
Shank meat, bbls.	33 @ 34 1/2
Beef head meat, bbls.	17
Veal trim., boneless,	
barrels	27 1/2 @ 28 1/2

VEAL-SKIN OFF

(L.c.l. carcass prices)

Prime, 90/120	\$48.00 @ 49.00
Prime, 120/150	47.00 @ 48.00
Choice, 90/120	43.00 @ 46.00
Choice, 120/150	43.00 @ 46.00
Good, 50/90	32.00 @ 38.00
Good, 90/120	39.00 @ 42.00
Good, 120/150	39.00 @ 42.00
Stand., all wts.	28.00 @ 38.00

CARCASS LAMB

(L.c.l. prices)

Prime, 35/45	None qtd.
Prime, 45/55	None qtd.
Prime, 55/65	None qtd.
Choice, 35/45	43
Choice, 45/55	41
Choice, 55/65	39 @ 39
Good, all wts.	40 @ 41

NEW YORK

January 29, 1957

WHOLESALE FRESH MEATS

BEEF CUTS

Steer:	(L.c.l. prices)	Western	Cwt.
Prime, carc., 6/700	\$41.50 @ 43.50		
Prime, carc., 7/800	41.00 @ 43.00		
Choice, carc., 6/700	36.00 @ 38.50		
Choice, carc., 7/800	35.00 @ 38.50		
Good, carc., 6/700	32.00 @ 34.00		
Good, carc., 7/800	32.00 @ 33.00		
Hinds, pr., 6/700	51.00 @ 56.00		
Hinds, pr., 7/800	52.00 @ 57.00		
Hinds, ch., 6/700	45.00 @ 49.00		
Hinds, ch., 7/800	41.00 @ 44.00		
Hinds, gd., 6/700	39.00 @ 40.50		
Hinds, gd., 7/800	38.00 @ 39.00		

BEEF CUTS

(L.c.l. prices, lb.)

Prime steer:	City
Hindqtrs., 600/700	52 @ 57
Hindqtrs., 700/800	51 @ 56
Hindqtrs., 800/900	50 @ 52
Rounds, flank off	43 @ 47
Rounds, diamond	
bone, flank off	44 @ 48
Short loins, untrim.	80 @ 90
Short loins, trim.	1.06 @ 1.20
Flanks	13 @ 13 1/2
Ribs (7 bone cut)	52 @ 62
Arm chucks	32 @ 34
Briskets	30 @ 32
Plates	13 @ 14

Choice steer:	City
Hindqtrs., 600/700	46 @ 49
Hindqtrs., 700/800	45 @ 48
Hindqtrs., 800/900	41 @ 44
Rounds, flank off	41 1/2 @ 46
bone, flank off	42 @ 47
Short loins, untrim.	53 @ 62
Short loins, trim.	73 @ 84
Flanks	12 1/2 @ 13
Ribs (7 bone cut)	40 @ 50
Arm chucks	20 @ 32
Briskets	27 @ 29
Plates	12 @ 13

N. Y. MEAT PRICES

Receipts reported by the USDA Marketing Service, week ended Jan. 26, 1957, with comparisons:

STEER AND HEIFER:		Carcasses
Week ended Jan. 26	13,327
Week previous	15,409
COW:		
Week ended Jan. 26	1,202
Week previous	2,189
BULL:		
Week ended Jan. 26	482
Week previous	832
VEAL:		
Week ended Jan. 26	16,875
Week previous	17,761

LOCAL SLAUGHTER

CATTLE:	Head
Week ended Jan. 26	14,582
Week previous	12,912
CALVES:	Head
Week ended Jan. 26	9,121
Week previous	9,151

FANCY MEATS

(L.c.l. prices)

Veal breads, 6/12 oz.	40
12 oz./up	90
Beef livers, selected	33
Beef kidneys	14
Oxtails, 1/2 lb., frozen	13

LAMB

(L.c.l. carcass prices, cwt.)

Prime:	City
Prime, 30/40	\$41.00 @ 45.00
Prime, 40/45	42.00 @ 46.00
Prime, 45/55	41.00 @ 44.00
Prime, 55/65	40.00 @ 42.00
Choice, 30/40	41.00 @ 44.00
Choice, 40/45	42.00 @ 45.00
Choice, 45/55	41.00 @ 43.00
Choice, 55/65	39.00 @ 41.00
Good, 30/40	42.00 @ 43.00
Good, 40/45	41.00 @ 42.00
Good, 45/55	40.00 @ 41.00

Prime:	Western
Prime, 45/dn.	40.00 @ 42.00
Prime, 45/55	40.00 @ 41.00
Prime, 55/65	38.00 @ 41.00
Choice, 45/dn.	39.00 @ 41.00
Choice, 45/55	38.00 @ 41.00
Choice, 55/65	34.00 @ 38.00
Good, 45/dn.	37.00 @ 38.00
Good, 45/55	35.00 @ 37.00

VEAL-SKIN OFF

Prime:	Western
Prime, 90/120	\$46.00 @ 51.00
Choice, 90/120	41.00 @ 45.00
Good, 50/90	38.00 @ 38.00
Good, 90/120	37.00 @ 39.00
Stand., 50/90	29.00 @ 31.00
Stand., 90/120	31.00 @ 35.00

BUTCHER'S FAT

Shon fat (cwt.)	\$1.50
Breast fat (cwt.)	2.50
Edible suet (cwt.)	2.75
Inedible suet (cwt.)	2.75

HOGS:		
Week ended Jan. 26	...	57,923
Week previous	60,131
SHEEP:		
Week ended Jan. 26	...	48,419
Week previous	44,903
COUNTRY DRESSED MEAT		
Week ended Jan. 26	...	6,726
Week previous	6,381
HOGS:		
Week ended Jan. 26	...	16
Week previous	47
LAMB AND MUTTON:		
Week ended Jan. 26	...	138
Week previous	33

PHILA. FRESH MEATS

Jan. 29, 1957

WESTERN DRESSED		
BEEF CARCASSES: (cwt.)		
Choice, 500/800	\$35.50 @ 38.00	
Choice, 800/900	35.00 @ 37.00	
Good, 500/800	33.00 @ 34.50	
Hinds, choice	44.00 @ 47.00	
Hinds, good	40.00 @ 43.00	
Rounds, choice	43.00 @ 46.00	
Rounds, good	40.00 @ 42.00	
COW:		
Com'l, all wts.	26.50 @ 28.00	
Utility, all wts.	23.50 @ 25.50	
VEAL (SKIN OFF):		
Choice, 90/120	44.00 @ 48.00	
Choice, 120/150	44.00 @ 48.00	
Good, 50/90	37.00 @ 39.00	
Good, 90/120	38.00 @ 40.00	
Good, 120/150	39.00 @ 42.00	
LAMB:		
Ch. & pr., 30/45	41.00 @ 44.00	
Ch. & pr., 45/55	41.00 @ 44.00	
Good, 30/45	39.00 @ 41.00	
Good, 45/55	39.00 @ 41.00	

LOCALLY DRESSED	Car., 5/700	38 @ 38 1/2
	Car., 7/800	35 @ 35 1/2
	Hinds, 5/700	44 @ 45
	Hinds, 7/800	43 @ 47
	Rounds, no flank	43 @ 46
	Hip rd. plus flank	42 @ 45
	Full loins, untrim.	44 @ 48
	Short loin, untrim.	58 @ 63
	Ribs, (7 bone)	45 @ 52
	Arm chucks	20 @ 22
	Briskets	25 @ 28
	Short plates	10 @ 15

PORK AND LARD ... Chicago and outside

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

CASH PRICES

(Carlot basis, Chicago price zone, January 30, 1957)

SKINNED HAMS				BELLIES			
Fresh or F.F.A.		Frozen		Fresh or F.F.A.		Frozen	
44@44 1/4	10/12	44		33 1/4 n	6/8	33 1/4 n	
43 1/4	12/14	43 1/4		33 1/4	8/10	33 1/4	
42 1/4	14/16	42 1/4		33 1/4	10/12	33 1/4	
41 1/4 @ 42	16/18	41 1/4 n		33	12/14	33	
42 1/4	18/20	42		28 1/4	14/16	28 1/4	
41 1/4	20/22	41 1/4		28	16/18	28	
42 1/4 n	22/24	42 1/4 n		25 1/4	18/20	25 1/4	
42 1/4 b	24/26	42 1/4 n		Gr. Ann.		D.S. Clear	
42 1/4 b	25/30	42 1/4 n		21 n	18/20	22 1/4 n	
40 1/4	25 up, 2's in.	40 1/4		21	20/25	22 1/4	
Ham quotations based on product conforming to Board of Trade definition regarding new trim.				21	25/30	22 1/4	
				18 1/4	30/35	19 1/4	
				18	35/40	18 1/4	
				17 1/4	40/50	18 1/4	
PICNICS				FRESH PORK CUTS			
Fresh or F.F.A.		Frozen		Job Lot		Car Lot	
26	4/6	26		45	Loins, 12/dn.	43 1/4	
23 1/4 @ 23 1/4	6/8	23 1/4		43 @ 44	Loins, 12/16	42 1/4	
23 1/4 @ 23 1/4	8/10	23 1/4 n		39 @ 40	Loins, 16/20	37 1/4 b	
23 1/4 @ 23 1/4	10/12	23 1/4 n		38	Loins, 20/up	37 1/4	
23 1/4 @ 23 1/4	12/14	23 1/4 n		35 @ 37	Butts, 4/8	34	
23 1/4 @ 23 1/4	8/up, 2's in.	23 1/4		33 @ 34	Butts, 8/12	32	
FAT BACKS				33 @ 34	Butts, 8/up	32	
Fresh or Frozen		Cured		40 @ 41	Ribs, 3/dn.	38 1/4	
11 1/4 n	6/8	12 1/4 n		28 @ 29	Ribs, 3/5	28	
12 n	8/10	12 1/4		20	Ribs, 5/up	20	
13 n	10/12	14 1/4 @ 15 1/4		OTHER CELLAR CUTS			
15 n	12/14	16 @ 17		Fresh or Frozen		Cured	
15 1/4 n	14/16	16 1/4 @ 17 1/4		15 1/4	Square Jowls	unq.	
16 n	16/18	18		13 1/4 @ 13 1/2	Jowl Butts, Loose	12 n	
16 n	18/20	18		14 1/4 n	Jowl Butts, Boxed	unq.	
16 n	20/25	18					

LARD FUTURES PRICES

NOTE: Add 1/4 to all price quotations ending in 2 or 7.

FRIDAY, JAN. 25, 1957

	Open	High	Low	Close
Mar.	15.32	15.45	15.32	15.37
May	15.40	15.52	15.40	15.50b
July	15.40	15.45	15.40	15.42b
Sep.	15.45	15.47	15.40	15.42b
Oct.	15.42	15.42	15.35	15.35a

Sales: 5,600,000 lbs.
Open interest at close Thurs., Jan. 24: Jan. 23, Mar. 668, May 656, July 243, Sept. 26, and Oct. 2 lots.

MONDAY, JAN. 28, 1957

	Mar.	15.50	15.55	15.25	15.30
Mar.	15.57	15.62	15.52	15.35	15.30
May	15.45	15.52	15.45	15.15	15.10
July	15.45	15.52	15.45	15.15	15.17
Oct.	15.45	15.52	15.45	15.15	15.15n

Sales: 11,280,000 lbs.
Open interest at close Fri., Jan. 25: Jan. 14, Mar. 676, May 658, July 231, Sept. 27, and Oct. 4 lots.

TUESDAY, JAN. 29, 1957

	Mar.	15.30	15.55	15.25	15.55a
Mar.	15.25	15.42	15.20	15.42b	
May	15.20	15.32	15.10	15.27	
Sep.	15.20	15.25	15.12	15.25b	
Oct.	15.20	15.25	15.12	15.25b	

Sales: 8,240,000 lbs.
Open interest at close Mon., Jan. 28: Jan. 7, Mar. 664, May 637, July 227, Sept. 33, and Oct. 4 lots.

WEDNESDAY, JAN. 30, 1957

	Mar.	15.55	15.87	15.55	15.75a
Mar.	15.50	15.80	15.45	15.80a	
May	15.40	15.60	15.45	15.50a	
July	15.40	15.60	15.45	15.57	
Sep.	15.45	15.45	15.42	15.42	
Oct.	15.45	15.45	15.42	15.42	

Sales: 12,920,000 lbs.
Open interest at close Tues., Jan. 29: Mar. 657, May 631, July 232, Sept. 35, and Oct. 4 lots.

THURSDAY, JAN. 31, 1957

	Mar.	15.75	15.75	15.60	15.65
Mar.	15.80	15.80	15.60	15.62b	
May	15.60	15.60	15.60	15.50a	
Sep.	15.45	15.45	15.42	15.42	
Oct.	15.45	15.45	15.42	15.42	

Sales: 5,000,000 lbs.
Open interest at close Wed., Jan. 30: Mar. 656, May 641, July 242, Sept. 34, and Oct. four lots.

LIGHT HOGS RETURN PLUS VALUES

(Chicago costs, credits and realizations for first two days of week.)

The live hog market, declining into closer alignment with pork prices, which scored small gains, resulted in improved cut-out values this week. Light hogs returned positive margins, while the negative values on the other two classes were considerably reduced.

	-180-220 lbs.—		-220-240 lbs.—		-240-270 lbs.—	
	Value	per cwt.	Value	per cwt.	Value	per cwt.
Lean cuts	\$12.45	\$17.75	\$11.94	\$16.65	\$11.41	\$15.34
Fat cuts, lard	6.20	8.89	6.32	8.88	5.70	7.81
Ribs, trims, etc.	1.94	2.77	1.72	2.40	1.55	2.17
Cost of hogs	\$18.69		\$18.66		\$18.26	
Condemnation loss	.09		.09		.09	
Handling, overhead	1.62		1.47		1.22	
TOTAL COST	20.40	29.14	20.22	28.28	19.57	27.11
TOTAL VALUE	20.50	29.41	19.98	27.93	18.66	25.36
Cutting margin	+\$.10	+\$.27	-\$.24	-\$.35	-\$.89	-\$ 1.21
Margin last week	.42	.02	1.00	1.41	1.61	2.25

PACIFIC COAST WHOLESALE PORK PRICES

	Los Angeles	San Francisco	No. Portland
	Jan. 29	Jan. 29	Jan. 29
FRESH PORK (Carcass): (Packer style)			
80-120 lbs., U.S. No. 1-3.	None quoted	None quoted	None quoted
120-170 lbs., U.S. No. 1-3.	\$33.00 @ 34.00	None quoted	\$30.00 @ 32.00
FRESH PORK CUTS, No. 1:			
LOINS:			
8-10 lbs.	46.00 @ 50.00	\$50.00 @ 52.00	47.00 @ 52.00
10-12 lbs.	46.00 @ 50.00	52.00 @ 54.00	47.00 @ 52.00
12-16 lbs.	46.00 @ 50.00	48.00 @ 52.00	46.00 @ 51.00
PICNICS:			
4-8 lbs.	(Smoked) 32.00 @ 36.00	(Smoked) 34.00 @ 36.00	(Smoked) 33.00 @ 37.00
HAMS, Skinned:			
12-16 lbs.	49.00 @ 52.00	54.00 @ 58.00	55.00 @ 58.00
16-18 lbs.	49.00 @ 54.00	54.00 @ 60.00	54.00 @ 57.00
BACON "Dry" Cure, No. 1:			
6-8 lbs.	48.00 @ 55.00	52.00 @ 56.00	48.00 @ 53.00
8-10 lbs.	47.00 @ 52.00	48.00 @ 52.00	45.00 @ 49.00
10-12 lbs.	47.00 @ 50.00	46.00 @ 50.00	42.00 @ 47.00
LARD, Refined:			
1-lb. carton	19.50 @ 22.00	22.00 @ 23.00	18.00 @ 21.50
50-lb. cartons & cans.	18.50 @ 21.50	20.00 @ 22.00	None quoted
Tierces	17.00 @ 21.00	18.00 @ 20.00	15.00 @ 20.00

N. Y. FRESH PORK CUTS

Jan. 29, 1957

	City
	Box lots
Hams, sknd., 10/14	\$47.00 @ 50.00
Pork loins, 8/12	46.00 @ 50.00
Pork loins, 12/16	45.00 @ 49.00
Boston butts, 4/8	37.00 @ 40.00
Regular picnics, 4/8	28.00 @ 31.00
Spareribs, 3/down	39.00 @ 42.00
Pork trim., regular	27.00
Pork trim., spec. 80%	39.00
(L.c.l. prices cwt.)	
Pork loins, 8/12	44.00 @ 47.00
Pork loins, 12/16	43.00 @ 46.00
Hams, sknd., 10/14	47.00 @ 50.00
Boston butts, 4/8	37.00 @ 40.00
Picnics, 4/8	27.00 @ 30.00
Spareribs, 3/down	39.00 @ 42.00

N. Y. DRESSED HOGS

	(L.c.l. prices)
	(Heads on, leaf fat in)
50 to 75 lbs.	\$30.25 @ 33.25
75 to 100 lbs.	30.50 @ 33.25
100 to 125 lbs.	30.50 @ 33.25
125 to 150 lbs.	30.50 @ 33.25

CHGO. WHOLESALE SMOKED MEATS

Jan. 29, 1957

Hams, skinned, 14/16 lbs.	(Av.) 50
Hams, skinned, 16/18 lbs.	51
ready-to-eat, wrapped	51
Hams, skinned, 14/16 lbs.	49
Hams, skinned, 16/18 lbs.	49
ready-to-eat, wrapped	50
Bacon, fancy trimmed, brisket	45
off, 8/10 lbs., wrapped	45
Bacon, fancy sk., cut, seedless, 12/14 lbs., wrapped	44
Bacon, No. 1 sliced, 1 lb. heat seal, self service pkge.	58

PHILA. FRESH PORK

Jan. 29, 1957

WESTERN DRESSED	
PORK CUTS—U.S. No. 1-3,	lb.
Reg. loins, trmd., 8-12	45 @ 47
Reg. loins, trmd., 12/16	43 @ 45
Butts, Boston, 4/8	37 @ 39
Spareribs, 3/down	41 @ 43
LOCALLY DRESSED	
Pork loins, 8/12	46 @ 50
Pork loins, 12/16	45 @ 48
Bellies, 10/12	35 @ 38
Spareribs, 3/down	42 @ 45
Sk. hams, 10/12	49 @ 51
Sk. hams, 12/14	49 @ 50
Picnics, 4/8	28 @ 32
Boston Butts, 4/8	35 @ 42

HOG-CORN RATIOS

The hog-corn ratio based on barrows and gilts at Chicago for the week ended Jan. 26, 1957 was 13.7, the U. S. Department of Agriculture has reported. This ratio compared with the 13.4 ratio for the preceding week and 10.4 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1,349, \$1,354 and \$1,239 per bu, during the three periods, respectively.

BY-PRODUCTS... FATS AND OILS

BY-PRODUCTS MARKET

Wednesday, Jan. 30, 1957

BLOOD

Unground, per unit of ammonia
bulk *6.25n

DIGESTER FEED TANKAGE MATERIAL

Wet rendered, unground, loose:
Low test *6.25n
Med. test *6.00n
High test *6.00n
Liquid stick, tank cars *2.00@2.25

PACKINGHOUSE FEEDS

50% meat, bone scraps, bagged... Carlots, ton \$ 72.50@ 77.50
50% meat, bone scraps, bulk 70.00@ 75.00
55% meat scraps, bagged 80.00
60% digester tankage, bagged 82.50@ 87.50
60% digester tankage, bulk 80.00@ 85.00
80% blood meal, bagged 120.00
Steam bone meal, bagged 85.00
(Specially prepared) 70.00@ 80.00
60% steam bone meal, bagged...

FERTILIZER MATERIALS

Feather tankage, ground,
per unit ammonia *4.00@4.25
Hoof meal, per unit ammonia 5.00@5.25

DRY RENDERED TANKAGE

Low test, per unit prot. *1.30n
Med. test, per unit prot. *1.20@1.25n
High test, per unit prot. *1.15@1.20n

GELATINE AND GLUE STOCKS

Calf trimmings, limed (glue)..... Cwt. 1.25@1.35
Hide trimm., green salted (glue)..... 7.00
Cattle jaws, scraps and knuckles,
(gelatine, glue), per ton 55.00@57.00
Pig skin scraps (gelatine) 6.50@ 7.00

ANIMAL HAIR

Winter coll dried, per ton *95.00@100.00
Summer coll dried, per ton 42.50@ 45.00
Cattle switches, per piece 3 1/2 @ 5 1/2
Winter processed (Nov.-March)
gray, lb. 18 1/2
Summer processed (April-Oct.)
gray, lb. 12

*Delivered, n—nominal.

TALLOW and GREASES

Wednesday, January 30, 1957

The inedible tallow and grease market was inclined to easiness late last week, with choice white grease, all hog trading at 8 1/4c, c.a.f. New York. Regular production bleachable fancy tallow sold at 7 1/2c, same delivery point. Edible tallow sold at 13 1/2c, c.a.f. Chicago, and was offered at 12 1/2c, f.o.b. River points, with buying interest lacking. Some bleachable fancy tallow moved at 7@7 1/2c, c.a.f. Chicago.

On Friday of last week, a few tanks of special tallow sold at 6 1/2c, c.a.f. Chicago. Indications of 7c, Chicago, were in the market on bleachable fancy tallow, and at 7 1/2c, c.a.f. East. Edible tallow was available at 12 1/4c, f.o.b. River points, and at 13 1/2c, Chicago basis. A few tanks of original fancy tallow traded at 8c, c.a.f. East.

Only moderate trade was reported on Monday of the new week. A few tanks of choice white grease, all hog, sold at 8 1/2c, c.a.f. East, and additional tanks were offered at 8 1/2c. Bleach-

able fancy tallow was bid at 7 1/2@ 7 3/4c, same destination, product considered. Bleachable fancy tallow was bid at 7c, special tallow at 6 1/2c, and yellow grease at 5 1/4c, all c.a.f. Chicago. Edible tallow was offered at 13c, Chicago basis, and at 12 1/4c, f.o.b. River points.

On Tuesday, edible tallow sold at 12 1/2@12 1/4c, f.o.b. River points, and was still available at 13c, Chicago. Several tanks of bleachable fancy tallow sold at 7c, c.a.f. Chicago, and at 7 1/2c, c.a.f. East. Yellow grease sold at 5 1/2c, and special tallow at 6 1/2c, c.a.f. Chicago. Low acid yellow grease held at 5 1/4c. Choice white grease, all hog, was bid at 8 1/4c, c.a.f. East, and offered at 8 1/2c.

At midweek, several more tanks of choice white grease, all hog, sold at 8 1/2c, c.a.f. East. Bleachable fancy tallow sold at 7 1/2c, also c.a.f. East, and presumably hard body material. Special tallow sold at 6 1/2c, c.a.f. Chicago, and off-special traded at 1/2c less. Edible tallow sold at 13c, Chicago. Choice white grease, all hog, also traded at 8 1/2c, c.a.f. New York.

TALLOWs: Wednesday's quota-

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tions: edible tallow, 12½@12¼c, f.o.b. River, and 13c, Chicago basis, original fancy tallow, 7¼c; bleachable fancy tallow, 7c; prime tallow, 6½c; special tallow, 6½c; No. 1 tallow, 6c; and No. 2 tallow, 5¼@5½c.

GREASES: Wednesday's quotations: choice white grease, not all hog, 7c; B-white grease, 6½c; yellow grease, 5½@5¼c; house grease, 5½c; and brown grease, 5@5¼c. Choice white grease, all hog, was quoted at 8½@8¾c, c.a.f. East.

EASTERN BY-PRODUCTS

New York, Jan. 30, 1957
Dried blood was quoted Wednesday at \$5@5.25 per unit of ammonia. Low test wet rendered tankage was listed at \$5.25 per unit of ammonia and dry rendered tankage was priced at \$1.15 per unit of protein.

N.Y. COTTONSEED OIL FUTURES

FRIDAY, JAN. 25, 1957

	Mar.	May	July	Sept.	Oct.	Dec.	Jan.	Mar.	Prev.
16.45b	16.70	16.37	16.66	16.56					
16.55	16.79	16.48	16.79	16.62					
16.54	16.71	16.42	16.71	16.57					
16.25b	16.50	16.45b	16.43						
15.95	16.06	15.91	16.05	16.02					
15.76b	15.90	15.83	15.99	15.85b					
15.76n			16.00n	15.85n					
15.70b	15.90	15.90	15.80b	15.80b					

Sales: 401 lots.

MONDAY, JAN. 28, 1957

	Mar.	May	July	Sept.	Oct.	Dec.	Jan.	Mar.
16.75	16.85	16.65	16.72	16.66				
16.75	16.85	16.65	16.72	16.79				
16.75	16.85	16.65	16.72	16.71				
16.45b	16.54	16.45	16.48b	16.45b				
16.02b	16.08	16.00	16.04	16.05				
15.86	15.98	15.86	15.94	15.99				
15.85n			15.94n	16.00n				
15.75b			15.85b	15.80b				

Sales: 284 lots.

TUESDAY, JAN. 29, 1957

	Mar.	May	July	Sept.	Oct.	Dec.	Jan.	Mar.
16.75	16.86	16.63	16.72	16.66				
16.67	16.84	16.64	16.83	16.74				
16.60	16.76	16.60	16.73	16.65				
16.40b	16.56	16.45	16.52b	16.48b				
16.02	16.10	15.95	16.10	16.04				
15.85b	15.96	15.83	16.00	15.94				
15.85n			16.00n	15.94n				
15.80			15.85b	15.85b				

Sales: 208 lots.

WEDNESDAY, JAN. 30, 1957

	Mar.	May	July	Sept.	Oct.	Dec.	Jan.	Mar.
16.88b	16.90	16.80	16.87	16.86				
16.90	16.90	16.79	16.84	16.83				
16.72b	16.80	16.71	16.72b	16.73				
16.55b	16.57	16.53	16.53	16.52b				
16.08b	16.08	16.00	16.08	16.10				
16.00b	16.02	15.95	15.98b	16.00				
16.00n			15.98n	16.00n				
15.85b			15.90b	15.85b				

Sales: 157 lots.

n—nominal, b—bid.

VEGETABLE OILS

Wednesday, Jan. 30, 1957

Crude cottonseed oil, f.o.b.	
Valley	14¼n
Southeast	@14¼n
Texas	14¼@14¼n
Corn oil in tanks, f.o.b. mills	14¼n
Soybean oil, f.o.b. Decatur	14¼
Peanut oil, f.o.b. mills	15¼n
Coconut oil, f.o.b. Pacific Coast	11n
Cottonseed foots:	
Midwest and West Coast	2 @ 2¼
East	2 @ 2¼

OLEOMARGARINE

Wednesday, Jan. 30, 1957

White domestic vegetable	28
Yellow quarters	30
Milk churned pastry	28
Water churned pastry	27

OLEO OILS

Wednesday, Jan. 30, 1957

Prime oleo stearine (slack barrels)	14¼
Extra oleo oil (drums)	18¼
Prime oleo oil (drums)	17¼

n—nominal, a—asked, b—bid, pd—paid.

HIDES AND SKINS

Demand for heavy hides in big packer market narrow, with while lightweights moved more readily—Small packer hide market fairly brisk on lighter averages—Active trade on Northern calfskins at steady prices—Price range on sheepskins broad, depending on quality.

CHICAGO

PACKER HIDES: Heavy hides were again in less demand than the lightweight stock, which last week gained ½c to 1c per lb. Consequently, when trading got under way this week, pressure was applied on heavier hide quotations. On Monday, about 20,000 heavy native steer hides sold at 9½c and 10c, Chicago, and at 9½c, for Rivers. Bids at that time were ½c lower on branded steers, branded cows, and on heavy native cows. Those selections were considered in a vulnerable position, because it was reported packers had carried some of the stock over from last week's offerings.

On Tuesday, an active market developed, and about 50,000 heavy hides sold in line with the bids. Sales included northern branded cows at 8c, butt-branded steers at 8c, Colorado steers at 7½c, and heavy native cows at 9½c. A few more heavy native steers sold at 9½c, steady with Monday's price. Some dealers intimated that the higher prices would continue on the light hides, because of the small supply.

SMALL PACKER AND COUNTRY HIDES: This market enjoyed a fairly ample volume of trading, mostly on the lighter average weight. Heavier weights were draggy, with offerings plentiful.

CALFSKINS AND KIPSKINS: In recent trading, active interest was shown on big packer calfskins, especially Northern lightweights, at steady quotations. Northern and River big packer kip and overweights brought

27½c and 24c, a gain of ½c over last week's levels.

SHEEPSKINS: Trading was carried on a fairly wide range of prices, depending on quality. No. 1 Midwestern shearlings sold up to 2.30, with some sales as low as 1.85. Ordinary Midwestern fall clips sold at 2.50, with better quality offered at 2.60 and choice at 2.75.

CHICAGO HIDE QUOTATIONS

	Week ended Jan. 30, 1957	Cor. Week 1956
Lgt. native steers	15½	15n
Hvy. nat. steers	9½@10	10½@11
Ex. lgt. nat. steers	18	
Butt-brand. steers	8	9¼
Colorado steers	7½	0
Hvy. Texas steers	8	9¼
Light Texas steers	11	
Ex. lgt. Texas steers	13n	14¼n
Heavy native cows	9½	10¼@11
Light nat. cows	14½@15½	15 @15¼
Branded cows	8	10 @10¼
Native bulls	8	10n
Branded bulls	7n	8n
Calfskins:		
Northern, 10/15	40 @45	47¼@52¼n
10 lbs./down	35	45n
Kips, Nor., nat., 15/25	27½	30 @33n

SMALL PACKER HIDES

	9	9¼@10n
STEERS AND COWS:		
80 lbs. and over	11½	12 @12¼n
50 lbs.		

SMALL PACKER SKINS

Calfskins, all wts.	27 @28	38 @40n
Kipskins, all wts.	19 @21	23 @25n

SHEEPSKINS

Packer shearlings:		
No. 1	2.00@2.20	2.75n
Dry Pelts	26¼	
Horsehides, untrim.	9.00	8.00@8.50n
Horsehides, trim.	8.00	

N. Y. HIDE FUTURES

FRIDAY, JAN. 25, 1957

	Open	High	Low	Close
Jan.	10.90b			10.95n
Apr.	11.45b			11.50b
July	11.90b	11.98	11.98	11.95b-12.00
Oct.	12.15b	12.25	12.25	12.20b
Jan.	12.45b			12.45b
Apr.	12.65b			12.67b

Sales: four lots.

MONDAY, JAN. 28, 1957

	Apr.	July	Oct.	Jan.	Apr.
11.15b					
11.90b	12.00	11.90	11.85b	90	
12.15b	12.20	12.20	12.14b	20	
12.40b	12.50	12.50	12.25b	50	
12.60b			12.55b	75	
12.70b			12.70b		

Sales: eight lots.

TUESDAY, JAN. 29, 1957

	Apr.	July	Oct.	Jan.	Apr.
11.25b					
11.82	11.83	11.75	11.76		
12.00b	12.10	12.03	12.10b	14	
12.20b			12.30b	40	
12.40b			12.50b	60	
12.60b			12.65b	80	

Sales: 26 lots.

WEDNESDAY, JAN. 30, 1957

	Apr.	July	Oct.	Jan.	Apr.
11.20b	11.35	11.35	11.34b	40	
11.75b	11.84	11.80	11.82	84	
12.10b	12.17	12.15	12.17		
12.30b			12.40b	50	
12.50b			12.65b	75	
12.65b			12.75b-13.00		

Sales: 18 lots.

THURSDAY, JAN. 31, 1957

	Apr.	July	Oct.	Jan.	Apr.
11.25b	11.42	11.42	11.42		
11.75b	11.85	11.85	11.85	20	
12.15b			12.15b	50	
12.40b			12.40b	80	
12.65b			12.65b	80	
12.80b			12.80b-12.85		

Sales: 65 lots.

n—nominal, b—bid, a—asked.

LIVESTOCK MARKETS... Weekly Review

Chicago Yards Innovation Provides Mobile Farm to Market Telephone Service

An innovation in livestock market operations has been introduced by the Chicago Stock Yards—a mobile telephone unit installed in a station wagon providing up-to-the-minute market information to farmers of the Midwest.

The service is offered to livestock feeders by a field representative of the Chicago yards on his visits to farms within a radius of 200 miles of the market, in Illinois, Indiana, Iowa and Wisconsin. Farmers visited have welcomed the direct Chicago-to-feedlot market service, operators

returning from the country said.

In cases where the farmer is planning to market his livestock at the time, either he or the field representative places a call via the mobile unit to the Chicago market to get the latest quotations on cattle, calves, hogs and sheep. Farmers, in most cases, talk directly to commission firms who represent them at the market. Informed of market conditions, livestock feeders then can make their decisions on when to ship their animals to Chicago.

Year-end figures recently released showed that Chicago in 1956 tallied the largest total of marketable livestock receipts of any market in the country, 5,288,348 head.



PICTURE ABOVE shows V. H. Brandenburg (left), field representative, with Ed Hollenbeck, a farmer near Dixon, Ill., talking via the mobile unit to a commission firm at the Chicago yards. Hollenbeck feeds about 1,500 head of cattle and 500 hogs yearly on his 800-acre farm.

Iowa Swine Producers' Day At State College, Feb. 11

The Annual Iowa Swine Producers' Day will be held at Iowa State College, February 11, show officials have announced.

The program will include new reports on swine feeding research, modern knowledge of crossbreeding in commercial pig production, findings at the Iowa Swine Testing Station on producing quality pork at less cost, a proposed new program of disease control by quarantine on a statewide basis, a panel discussion by practical swine producers on their management and marketing programs, discussion of the responsibility of feed manufacturers to the farmer and the life-cycle housing and management program for swine.

DEC. KILL BY REGIONS

United States federally inspected slaughter by regions in December, 1956, with totals compared, in 000's:

Region:	Cattle	Calves	Hogs	Sheep & Lambs
N. Atl. States.....	126	84	539	183
S. Atl. States.....	41	28	249	...
N. O. States—East..	343	219	1,376	132
N. O. States—N.W....	490	109	2,268	339
N. C. States—S.W....	181	20	324	87
S. Central States....	195	89	410	73
Mountain States.....	103	7	97	88
Pacific States.....	206	40	235	140
Totals, Dec. 1956..	1,686	605	5,698	1,062
Totals, Dec. 1955..	1,617	653	7,324	1,165

Other animals slaughtered under federal inspection: December 1956—horses, 17,031; goats, 4,934; December 1955—horses, 19,289; goats, 4,495.

Data furnished by Agricultural Research Service.

INTERIOR IOWA, S. MINN.

Receipts of hogs and sheep at interior markets compared, as reported by the USDA:

	Hogs	Sheep
December 1956	1,680,500	131,100
November 1956	1,381,000	131,500
December 1955	2,194,500	144,600
Year 1956	17,676,900	1,439,400
Year 1955	17,338,000	1,604,100

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LOUISVILLE, KY.
MONTGOMERY, ALA.
NASHVILLE, TENN.
OMAHA, NEBR.

PAYNE, OHIO
SIOUX CITY, IOWA
SIOUX FALLS, S.D.
VALPARAISO, IND.

SERVICE
KENNETT-MURRAY
LIVESTOCK BUYING

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, January 26, 1957, as reported to The National Provisioner:

CHICAGO
Armour, 12,237 hogs; Shippers, 13,060 hogs; and Others, 19,561 hogs.
Totals: 25,904 cattle, 573 calves, 44,858 hogs and 6,445 sheep.

OMAHA
Cattle & Calves Hogs Sheep
Armour... 7,892 5,993 2,929
Cudahy... 4,363 5,900 1,864
Swift... 5,665 6,167 2,488
Wilson... 8,427 4,427 2,391
Am. Stores 619
Corabush... 1,184
O'Neill... 570
R. & C... 939
Neb. Beef... 922
Eagle... 257
Gr. Omaha... 554
Rothschild... 1,219
Roth... 1,274
Kinsman... 1,109
Omaha... 712
Union... 1,118
Others... 373 6,898
Totals... 32,237 29,385 9,672

KANSAS CITY
Cattle Calves Hogs Sheep
Armour... 3,719 679 1,884 2,168
Swift... 4,506 783 3,690 1,668
Wilson... 1,536 2,967 178
Butchers 6,564 118 965 200
Others... 1,856 927 170
Totals... 18,181 1,580 10,423 4,214

E. ST. LOUIS
Cattle Calves Hogs Sheep
Armour... 3,335 596 10,067 2,047
Swift... 4,096 1,019 13,793 3,207
Hunter... 1,125 931
Heil... 2,296
Krey... 4,430
Totals... 8,556 1,615 39,902 5,254

ST. JOSEPH
Cattle Calves Hogs Sheep
Swift... 3,447 429 9,557 5,468
Armour... 4,610 269 3,226 1,117
Other... 4,864 296 2,365 946
Totals... 12,921 994 15,248 8,531
*Do not include 449 cattle, 332 calves, 5,005 hogs and 2,031 sheep direct to packers.

SIoux CITY
Cattle Calves Hogs Sheep
Armour... 4,582 6,038 2,024
S.C. Dr. Beef... 4,109
Swift... 3,605
Butchers 1,101
Others... 6,943 17,606 1,507
Totals... 20,340 27,542 6,191

WICHITA
Cattle Calves Hogs Sheep
Cudahy... 1,674 434 1,623
Dunn... 113
Sunflower... 73
Dold... 102
Excel... 753
Kansas... 690
Armour... 46
Swift... 727
Others... 170 205
Totals... 4,187 434 2,210 2,878

OKLAHOMA CITY
Cattle Calves Hogs Sheep
Armour... 1,485 137 632 585
Wilson... 2,154 261 1,017 1,330
Others... 2,536 243 1,298
Totals... 6,175 641 2,947 2,115
*Do not include 1,141 cattle, 233 calves, 7,678 hogs and 5,712 sheep direct to packers.

LOS ANGELES
Cattle Calves Hogs Sheep
Armour... 81 16 96
Cudahy... 35
Swift... 173 39 51
Wilson... 235
Atlas... 850
Ideal... 638
Commer... 623
United... 569
Gr. West... 537
Surrell... 474
Others... 3,490 640 1,136
Totals... 7,705 697 1,620

DENVER
Cattle Calves Hogs Sheep
Armour... 1,217 2 6,506
Swift... 1,782 103 3,105 6,964
Cudahy... 739 87 4,329 756
Wilson... 643 3,436
Others... 11,929 150 2,616 598
Totals... 16,310 342 10,110 18,260

CINCINNATI
Cattle Calves Hogs Sheep
Gall... 117 49
Schlachter... 4,302 714 14,415 37
Totals... 4,419 763 14,415 346

ST. PAUL
Cattle Calves Hogs Sheep
Armour... 5,820 4,760 13,237 4,207
Bartusch... 1,210 30
Rifkin... 1,003
Superior... 1,981
Swift... 5,462 2,529 20,519 2,978
Others... 2,617 4,778 13,390 1,423
Totals... 18,093 12,097 47,155 8,698

FORT WORTH
Cattle Calves Hogs Sheep
Armour... 1,341 933 732 4,876
Swift... 1,245 1,352 1,503 6,182
Morrell... 800 1
City... 266 2 99
Rosenthal... 140 8
Totals... 3,992 2,296 2,334 11,058

TOTAL PACKER PURCHASERS
Week ended Jan. 26 Prev. week Same week 1956
Cattle... 179,110 186,652 180,341
Hogs... 248,149 278,653 324,781
Sheep... 83,162 95,474 99,801

CORN BELT DIRECT TRADING

Des Moines, Jan. 30—Prices at the tea concentration yards in Iowa and Minnesota were quoted by the USDA as follows:

Barrows, gilts, U.S. No. 1-3:
120-180 lbs. \$15.35@17.60
180-240 lbs. 17.30@18.60
240-270 lbs. 17.25@18.50
270-330 lbs. 16.50@17.70
Sows, U.S. No. 1-3:
270-330 lbs. 16.75@17.60
330-400 lbs. 16.25@17.10
400-550 lbs. 14.75@16.50

Corn belt hog receipts were reported by the U. S. Department of Agriculture as follows:

	This week est.	Last week actual	Last year actual
Jan. 24...	41,590	62,000	74,000
Jan. 25...	16,000	54,000	35,000
Jan. 26...	16,000	35,000	39,000
Jan. 28...	60,500	52,000	63,000
Jan. 29...	70,000	58,500	89,500
Jan. 30...	55,000	58,000	73,000

LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis on Wednesday, Jan. 30 were as follows:

CATTLE: Cwt.
Steers, choice... \$20.60@21.00
Steers, gd. & ch... 17.50@20.50
Heifers, choice... None quoted
Heifers, good... 17.00@18.50
Cows, util. & com'l. 15.00@12.50
Cows, can. & cut... 9.00@11.50
Bulls, util. & com'l. 13.50@16.00
Bulls, cutter... 11.50@13.50
VEALERS:
Choice & prime... 28.00@30.00
Calves, gd. & ch... 14.50@19.00
HOGS, U.S. No. 1-3:
120/160 lbs. 15.00@17.00
160/180 lbs. 16.50@18.75
180/200 lbs. 18.50@19.00
200/220 lbs. 18.50@19.00
220/240 lbs. 18.25@19.00
240/270 lbs. 18.00@18.25
270/300 lbs. 17.75@18.25
300/330 lbs. 17.50@18.00
Sows, U.S. No. 1-3, 180/360 lbs. 16.75@17.50
LAMBS:
Gd. & ch. (wooled)... 18.50@21.00
Gd. & ch. (shorn)... None quoted

WEEKLY INSPECTED SLAUGHTER

Slaughter of livestock at major centers during the week ended Jan. 26, 1957 (totals compared) was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area ¹	14,582	9,121	57,923	48,419
Baltimore, Philadelphia	9,682	1,205	32,572	5,431
Cin., Cleve., Detroit, Indpls.	19,599	8,384	103,648	15,433
Chicago Area	28,141	8,202	57,026	8,964
St. Paul-Wis. Areas ²	31,798	3,412	98,496	17,751
St. Louis Area ³	16,781	3,783	79,303	10,422
Sioux City-So. Dak. Area ⁴	20,051	...	53,882	15,511
Omaha	38,058	956	65,147	16,721
Kansas City	18,077	2,610	27,723	11,001
Iowa-S. Minnesota ⁵	32,917	16,229	232,374	40,983
Louisville, Evansville, Nashville, Memphis	11,046	6,438	47,664	N. A.
Georgia-Alabama Area ⁶	6,259	2,482	34,192	N. A.
St. Jo'ph, Wichita, Okla. City	20,876	3,629	39,817	16,000
Ft. Worth, Dallas, San Antonio	16,546	7,045	21,671	14,200
Denver, Ogden, Salt Lake City	18,140	891	16,424	26,963
Los Angeles, San Fran. Areas ⁷	27,297	3,495	31,628	25,412
Portland, Seattle, Spokane	7,167	372	1,463	4,794
GRAND TOTALS	336,017	108,969	1,014,120	270,237
Totals same week 1956	319,988	96,586	1,146,956	228,794

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, Minn., St. Paul, Newport, Minn., and Madison. ³Includes Milwaukee, Green Bay, Wis. ⁴Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁵Includes Sioux Falls, Huron, Mitchell, Madison, and Watertown, S. Dak. ⁶Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁷Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁸Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended January 19, compared with the same time 1956 was reported to the National Provisioner by the Canadian Department of Agriculture as follows:

Stockyards	GOOD STEERS UP to 1000 lbs.		VEAL CALVES Good and Choice		HOGS* Grade B ¹ Dressed		LAMBS Good Handyweight	
	1957	1956	1957	1956	1957	1956	1957	1956
Toronto	\$19.50	\$18.49	\$27.70	\$27.60	\$30.50	\$22.10	\$23.00	\$21.67
Montreal	17.70	18.10	26.25	26.10	30.50	22.20	18.00	16.90
Winnipeg	17.67	17.49	26.08	26.26	28.30	19.50	19.54	18.22
Calgary	17.29	16.69	18.18	17.74	26.15	18.79	18.11	17.55
Edmonton	17.00	16.00	21.50	20.00	26.80	19.40	19.40	17.40
Lethbridge	17.10	17.25	17.00	16.25	25.95	18.57	18.55	17.05
Pr. Albert	16.50	16.30	21.00	22.60	26.50	18.00	17.25	...
Moose Jaw	16.35	16.15	17.00	...	26.50	18.00
Saskatoon	17.00	16.25	23.00	21.00	26.50	18.00	...	15.35
Regina	16.70	16.50	21.50	20.00	26.50	18.00
Vancouver	...	17.10	23.40	17.65	17.50

*Canadian Government quality premium not included.

SOUTHERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, Tifton, Georgia; Dothan, Alabama and Jacksonville, Florida during week ended January 25:

	Cattle	Calves	Hogs
Week ended January 25	3,169	867	18,888
Week previous (five days)	3,376	956	21,612
Corresponding week last year	2,382	938	19,174

LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph on Wednesday, Jan. 30 were as follows:

CATTLE: Cwt.
Steers, gd. & ch... \$17.00@19.50
Steers, stand... 14.50@15.50
Heifers, gd. & ch... 16.00@19.00
Cows, util. & com'l. 11.00@13.50
Cows, can. & cut... 9.00@11.25
Bulls, util. & com'l. 18.25@18.75
VEALERS:
Good & choice... 19.00@23.00
Calves, gd. & ch... 15.50@18.00
HOGS, U.S. No. 1-3:
180/200 lbs. 18.25@18.75
200/220 lbs. 18.50@19.00
220/240 lbs. 18.50@19.00
240/270 lbs. 18.25@18.75
Sows, U.S. No. 1-3, 270/360 lbs. 17.25@17.75
LAMBS:
Good & choice... 19.50@20.50
Gd. & pr. (shorn)... 18.50@19.00

LIVESTOCK PRICES AT SIOUX CITY

Livestock prices at Sioux City on Wednesday, Jan. 30 were as follows:

CATTLE: Cwt.
Steers, prime... \$23.00@24.00
Steers, choice... 19.00@23.00
Steers, good... 17.00@19.00
Heifers, prime... None quoted
Heifers, choice... None quoted
Cows, util. & com'l. 10.75@12.50
Cows, can. & cut... 9.50@10.75
Bulls, cut. & com'l. 11.00@15.00
Bulls, good (beef)... None quoted
HOGS, U.S. No. 1-3:
150/200 lbs. 18.50@19.00
200/220 lbs. 18.50@19.00
220/240 lbs. 18.50@19.00
240/270 lbs. 18.00@18.50
270/300 lbs. 17.50@18.00
Sows, U.S. No. 1-3, 180/360 lbs. 17.00@17.50
LAMBS:
Good & ch. (wooled) 18.50@20.00
Good & ch. (shorn)... 18.25@19.00

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ended Jan. 26, 1957, compared:

	Week Ended	Prev. Week	Cor.
Chicago...	25,994	20,650	27,632
Kan. City...	19,761	22,610	20,616
Omaha...	32,364	34,486	30,429
St. Louis...	10,171	10,963	10,257
St. Joseph...	13,171	14,282	13,557
Sioux City...	14,308	14,120	11,389
Wichita...	4,560	5,919	5,781
New York & Jer. City...	13,321	12,912	13,591
Okl. City...	7,190	8,088	8,160
Cincinnati...	4,792	4,577	3,500
Denver...	10,746	12,762	32,877
St. Paul...	15,476	17,207	15,922
Milwaukee...	5,160	5,108	4,673
Totals...	177,014	191,223	198,334

HOGS

Chicago...	31,788	32,246	31,999
Kan. City...	10,423	13,239	11,899
Omaha...	45,508	54,968	54,096
St. Louis...	39,802	43,938	26,930
St. Joseph...	17,888	27,184	32,565
Sioux City...	13,725	19,920	20,118
Wichita...	7,790	10,323	13,512
New York & Jer. City...	57,923	60,131	62,843
Okl. City...	10,625	13,867	20,532
Cincinnati...	13,402	12,532	15,500
Denver...	9,109	15,440	20,357
St. Paul...	33,756	44,198	55,849
Milwaukee...	3,990	4,674	6,021
Totals...	293,839	348,853	381,221

SHEEP

Chicago...	8,445	7,825	6,385
Kan. City...	14,214	6,028	6,062
Omaha...	15,035	12,199	12,652
St. Louis...	5,254	6,049	5,017
St. Joseph...	8,035	9,929	4,829
Sioux City...	2,813	3,562	6,942
Wichita...	2,173	2,996	3,037
New York & Jer. City...	48,419	44,963	49,632
Okl. City...	7,827	3,579	5,507
Cincinnati...	851	268	350
Denver...	15,260	18,527	31,087
St. Paul...	7,275	8,889	8,347
Milwaukee...	1,596	1,882	2,146
Totals...	124,697	131,419	141,757

*Cattle and calves, federally inspected slaughter, including directs.
 †Stockyards sales for local slaughter. ‡Stockyards receipts for local slaughter, including directs.

CANADIAN KILL

Inspected slaughter of livestock in Canada for week ended Jan. 19:

	Week ended Jan. 19	Same week 1956
Western Canada...	19,054	18,665
Eastern Canada...	19,162	19,177
Totals...	38,216	37,842

	Week ended Jan. 19	Same week 1956
Western Canada...	57,245	59,608
Eastern Canada...	42,756	63,347
Totals...	100,001	122,955

	Week ended Jan. 19	Same week 1956
Western Canada...	4,198	4,493
Eastern Canada...	3,999	5,388
Totals...	8,197	9,881

NEW YORK RECEIPTS

Receipts of livestock at Jersey City and 41st st., New York market for week ended Jan. 26:

	Cattle	Calves	Hogs	Sheep
Salable	122	18
Total (incl. directs)	3,808	781	32,384	13,010
Prev. wk.
Salable	106	12
Total (incl. directs)	2,670	745	21,350	12,645

*Including hogs at 31st St.
 †Lamb:
 Choice & prime ... 21.50 only
 Good & choice ... None quoted

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

	Cattle	Calves	Hogs	Sheep
Jan. 24...	3,296	197	12,380	2,579
Jan. 25...	1,601	124	6,214	738
Jan. 26...	111	20	908	59
Jan. 28...	27,671	294	10,072	5,289
Jan. 29...	6,000	300	11,000	4,200
Jan. 30...	15,000	400	12,500	4,700
*Wk. so far...	48,671	994	33,572	14,199
ago...	47,410	840	35,612	9,165
Yr. ago...	42,252	1,698	40,306	10,557
2 yrs. ago...	33,662	1,268	41,582	13,476

*Including 585 cattle, 4,981 hogs and 1,559 sheep direct to packers.

SHIPMENTS

Jan. 24...	2,000	...	3,000	1,500
Jan. 25...	2,024	...	1,042	430
Jan. 26...	244	...	1,412	...
Jan. 28...	8,210	...	3,069	1,514
Jan. 29...	5,000	...	2,000	1,000
Jan. 30...	9,000	...	1,000	1,000
Wk. so far...	22,210	...	6,069	3,514
ago...	21,845	...	123	6,746
Yr. ago...	16,267	...	152	7,815
2 yrs. ago...	12,460	...	105	5,491

JANUARY RECEIPTS

	1957	1956
Cattle	240,792	219,407
Calves	5,377	9,198
Hogs	274,844	328,956
Sheep	67,145	66,011

JANUARY SHIPMENTS

	1957	1956
Cattle	128,647	101,405
Hogs	58,536	101,124
Sheep	22,847	31,540

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wed., Jan. 30:

	Week ended Jan. 30	ended Jan. 23
Packers' purch...	32,419	31,429
Shippers' purch...	13,556	12,914
Totals...	45,975	44,343

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended Friday, Jan. 25, with comparisons:

	Cattle	Hogs	Sheep
Week to date	278,000	445,000	169,000
Previous week	318,000	485,000	200,000
Same wk. 1956	288,000	537,000	173,000
1957 to date	1,028,000	1,756,000	631,000
1956 to date	1,173,000	2,522,000	670,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ended Jan. 24:

	Cattle	Calves	Hogs	Sheep
Los Ang...	7,200	1,025	1,700	5
N. P'tland...	3,150	185	1,265	2,450
San Fran...	675	25	800	2,600

LIVESTOCK PRICES AT LOUISVILLE

Livestock prices at Louisville on Wed., Jan. 30 were:

	Cwt.
Steers, gd. & ch...	17.50@19.00
Steers, stand. & gd...	15.00@17.50
Steers & heifers...	18.50@19.00
Cows, util. & com'l...	11.50@13.50
Cows, can. & cut...	9.00@11.50
Bulls, util. & com'l...	10.00@15.00
VEALERS:	
Choice & prime	None quoted
Good & choice	25.00@31.00
Calves, gd. & ch...	None quoted
HOGS, U.S. No. 1-3:	
180/200 lbs.	18.25@18.75
200/220 lbs.	18.25@18.75
220/240 lbs.	18.25@18.75
240/270 lbs.	None quoted
Sows, U.S. No. 1-3:	
250/300 lbs.	16.25@16.50
Sows, U.S. No. 1-3:	
300/400	15.75@16.25

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, January 29 were reported by the Agricultural Marketing Service, Livestock Division, as follows:

	St. L. N.S. Yds.	Chicago	Kansas City	Omaha	St. Paul
HOGS (Includes Bulk of Sales):					
BARROWS & GILTS:					
U.S. No. 1-3:					
120-140 lbs.	\$16.00-17.25	None qtd.	None qtd.	None qtd.	None qtd.
140-160 lbs.	17.00-18.25	None qtd.	None qtd.	None qtd.	\$16.50-17.25
160-180 lbs.	18.00-19.25	\$17.00-18.75	\$17.25-18.75	\$17.25-18.50	17.00-18.25
180-200 lbs.	19.00-19.50	18.25-19.25	18.50-19.35	18.25-19.00	18.25-19.25
200-220 lbs.	19.00-19.50	18.50-19.25	18.75-19.35	18.50-19.25	18.25-19.25
220-240 lbs.	18.75-19.50	18.40-19.10	18.75-19.35	18.50-19.25	18.25-19.25
240-270 lbs.	18.25-19.00	18.15-18.65	18.50-19.35	18.25-19.00	17.75-19.25
270-300 lbs.	18.00-18.50	17.65-18.25	18.00-18.75	18.00-18.50	17.25-18.50
300-330 lbs.	None qtd.	17.35-17.85	None qtd.	None qtd.	None qtd.
330-360 lbs.	None qtd.	17.00-17.50	None qtd.	None qtd.	None qtd.
Medium:					
160-220 lbs.	17.00-18.50	16.50-18.00	16.75-18.25	16.75-18.25	17.00-18.00
BOARS:					
U.S. No. 1-3:					
180-270 lbs.	17.25 only	None qtd.	None qtd.	None qtd.	17.00-17.25
270-300 lbs.	17.25 only	None qtd.	17.00-17.25	None qtd.	17.00-17.25
300-330 lbs.	17.25 only	None qtd.	17.00-17.25	17.00-17.50	16.75-17.25
330-360 lbs.	17.00-17.25	17.00-17.25	17.00-17.25	17.00-17.50	16.75-17.25
360-400 lbs.	16.75-17.00	16.75-17.00	16.75-17.00	17.00-17.50	16.50-17.00
400-450 lbs.	16.50-16.75	16.50-17.00	16.50-16.75	16.25-17.25	16.50-17.00
450-550 lbs.	15.75-16.50	16.00-16.75	16.25-16.75	16.25-17.25	15.00-16.50
Boars & Stags:					
all wts.	12.00-13.50	11.00-13.00	None qtd.	None qtd.	None qtd.

SLAUGHTER CATTLE & CALVES:

	Prime:
700-900 lbs.	None qtd. None qtd. None qtd. None qtd. None qtd.
900-1100 lbs.	None qtd. None qtd. None qtd. None qtd. None qtd.
1100-1300 lbs.	None qtd. 23.50-26.75 None qtd. 22.00-25.00 None qtd.
1300-1500 lbs.	None qtd. None qtd. 21.00-25.00 None qtd.
Choice:	
700-900 lbs.	19.75-22.50 20.00-23.00 None qtd. 19.00-22.00 None qtd.
900-1100 lbs.	20.00-23.00 20.00-23.50 19.00-21.50 18.50-22.00 19.00-21.00
1100-1300 lbs.	19.75-23.00 19.25-23.50 18.50-21.50 18.25-22.00 19.00-21.00
1300-1500 lbs.	19.50-22.75 19.00-23.00 None qtd. 17.50-22.00 18.50-20.50
Good:	
700-900 lbs.	17.00-19.75 17.50-20.00 17.25-19.50 None qtd. 17.00-18.50
900-1100 lbs.	17.00-20.00 17.50-20.00 17.25-19.50 16.50-19.00 17.00-19.00
1100-1300 lbs.	17.00-20.00 17.00-19.50 17.00-19.00 16.50-18.50 17.00-19.00
Standard:	
all wts.	15.00-17.00 14.50-17.00 15.00-16.50 14.50-17.00 14.00-15.50
Utility:	
all wts.	13.00-14.50 12.50-14.50 13.50-15.00 12.50-14.50 12.00-14.00
HEIFERS:	
Prime:	
600-800 lbs.	None qtd. None qtd. None qtd. None qtd. None qtd.
800-1000 lbs.	None qtd. None qtd. None qtd. 19.50-21.25 None qtd.
Choice:	
600-800 lbs.	20.00-21.00 18.50-21.00 18.50-21.00 18.25-19.75 18.00-19.00
800-1000 lbs.	20.00-21.00 18.25-21.00 18.00-21.00 17.50-19.50 18.00-19.00
Good:	
500-700 lbs.	17.00-19.00 16.50-18.50 16.00-18.50 16.50-18.25 16.00-17.50
700-900 lbs.	17.00-19.00 16.00-18.50 15.50-18.50 16.00-18.25 16.00-17.50
Standard:	
all wts.	14.00-16.00 14.00-16.50 14.00-15.50 14.00-16.00 14.00-15.50
Utility:	
all wts.	12.00-14.00 12.00-14.00 12.50-14.50 12.00-14.00 12.00-14.00
COWS:	
Commercial:	
all wts.	12.50-13.50 12.25-13.25 12.75-13.50 11.75-13.00 11.50-12.00
Utility:	
all wts.	11.50-12.50 11.25-12.25 11.00-12.75 10.75-11.75 10.50-11.50
Can. & cut:	
all wts.	8.50-11.50 9.50-11.50 9.00-11.50 9.50-10.75 9.00-10.50
BULLS (Yrln. Excl.). All Weights:	
Good	None qtd. None qtd. None qtd. None qtd. 12.50-13.50
Commercial	14.00-15.00 15.00-16.25 13.50-14.25 14.00-14.75 13.50-14.00
Utility	14.00-15.00 14.00-15.00 12.50-13.50 13.00-14.00 14.50-15.50
Cutter	10.00-13.50 11.00-13.50 10.00-12.50 11.00-13.00 13.00-14.50
VEALERS, All Weights:	
Ch. & pr...	26.00-32.00 27.00-29.00 24.00-26.00 20.00-22.00 24.00-27.00
Stand. & gd.	15.00-26.00 20.00-25.00 15.00-20.00 13.00-18.00 16.00-20.00
CALVES (500 Lbs. Down):	
Ch. & pr...	None qtd. 16.00-19.00 16.00-18.50 None qtd. None qtd.
Stand. & gd.	None qtd. 12.00-16.00 12.00-16.00 None qtd. None qtd.
SHEEP & LAMBS:	
LAMBS (110 Lbs. Down):	
Ch. & pr...	20.25-21.25 None qtd. 19.75-20.25 20.00-21.00
Gd. & ch...	19.50-20.50 19.00-20.25 19.00-20.25 19.00-19.75 19.00-20.00
LAMBS (105 Lbs. Down) (Shorn):	
Ch. & pr...	None qtd. 19.50 only 18.75-19.50 18.00-18.75 None qtd.
Gd. & ch...	18.50-19.35 None qtd. 17.75-18.75 17.00-18.00 None qtd.
EWES (Shorn):	
Gd. & ch...	5.00-6.00 7.50-9.50 5.50-6.50 7.50-8.50 5.50-6.50
Cull & util...	4.00-5.00 5.50-7.00 4.50-5.50 5.00-7.50 4.00-5.50



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BEEF and SALESMANAGER: 25 years' experience; procurement, production, slaughtering, breaking, boning, full line sales, beef, smallstock, pork, sausage, yields and costs. W-37, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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OFFICE MANAGER: 8 years' experience in departmental accounting and office management with independent packer. Wants to re-locate with another independent meat packer. W-24, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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GENERAL MANAGER

Young, aggressive man with 17 years' diversified experience, complete knowledge of operations in every department, yields and costs. Sausage production superintendent for years. Selling and some livestock buying. Desire chance to prove ability to get results. Presently employed as plant superintendent. Prefer south or southwest. W-21, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMANAGER and BEEF SUPERINTENDENT: 25 years' experience, procurement, slaughtering, boning, breaking, sales, beef, pork, sausage and prepackaged items, canned meats etc. Know yields, costs and finance. W-25, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

LINES

WANTED: For Pacific coast and Arizona Can meats, imported and domestic. Also sausage supplies, casings, spices, binders, etc. W-16, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

CREDIT MAN

EXPERIENCED: With thorough knowledge of wholesale meat business, office management and organization. Only the best references and record will be considered.

TURNER & GEE
P. O. Box 100 Orlando, Florida

HELP WANTED

DRY SAUSAGE MAN

MAN WANTED: Who is capable of making full line of products. All replies strictly confidential. Write to

Box W-3, THE NATIONAL PROVISIONER
15 W. Huron St. Chicago 10, Ill.

HEAD COST ACCOUNTANT

Familiar with B.A.I. Packinghouse accounting and yields. We have several small packinghouses and branch houses throughout United States and still growing fast. This requires top-flight accountant with wide experience. Salary high enough to attract the best. Replies strictly confidential. State education, record of employment and personal background. Box W-27, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PACKAGING ENGINEER

Experienced in all phases of high speed wrapping equipment, layouts and methods. Excellent opportunity to qualified person for advancement with large packaging firm. Salary open.
W-28, THE NATIONAL PROVISIONER
15 W. Huron St. Chicago 10, Ill.

BEEF BONING FOREMAN

Progressive mid-western packer offers unusual opportunity to experienced working foreman for beef boning department. Send details of experience to Box W-17, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

ENGINEER

WANTED: For medium sized packing plant located in eastern Pennsylvania. Must have thorough knowledge of refrigeration and general plant maintenance. W-18, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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